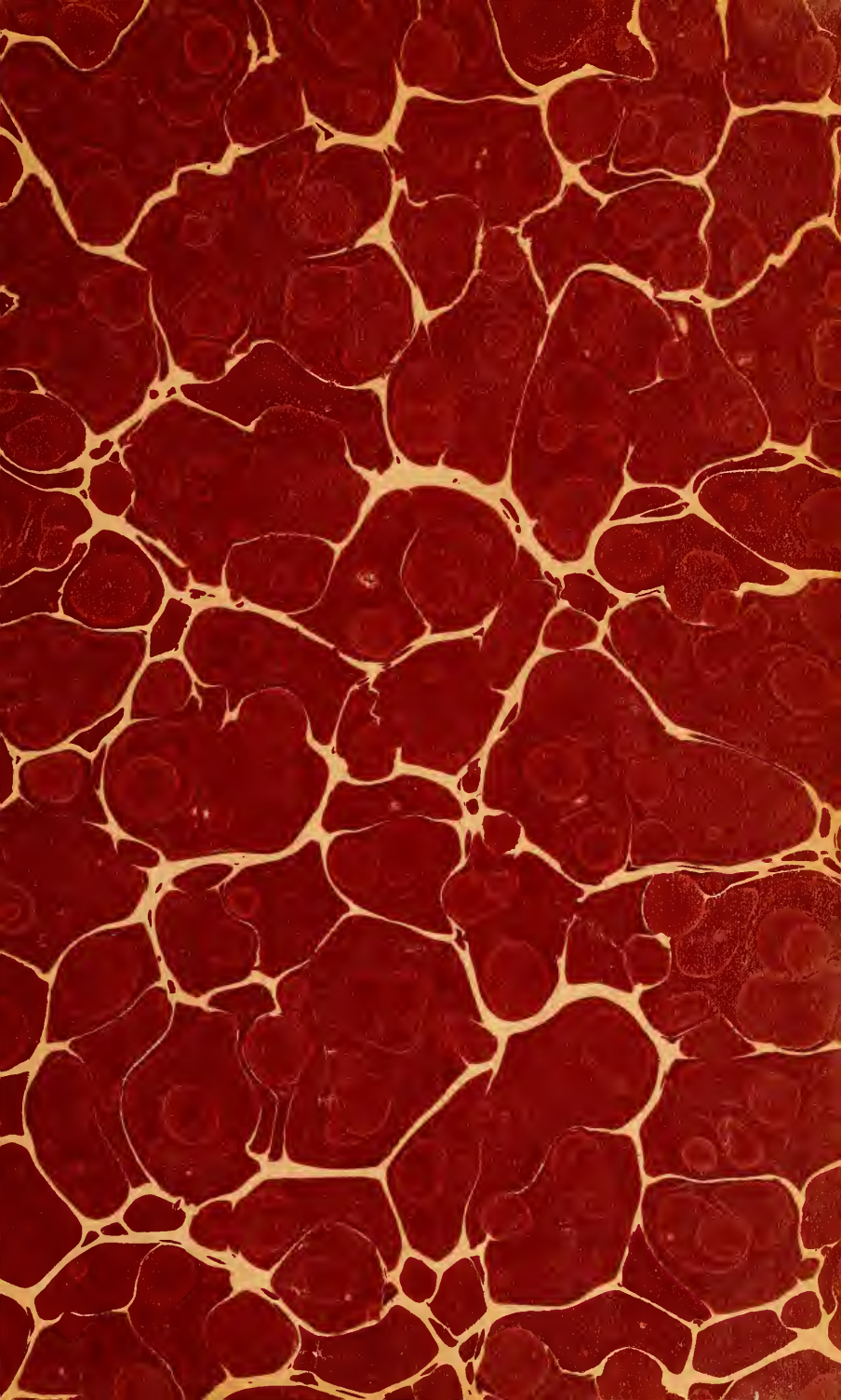






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# THE LAMOILLE VALLEY COOK BOOK

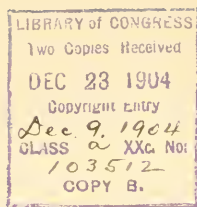
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*"We may live without poetry, music and art,  
We may live without conscience, and live without heart,  
We may live without friends, we may live without books,  
But civilized man cannot live without cooks."*



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# SOUPS.

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*"Now good digestion wait on appetite and health on both."*—SHAKESPEARE.

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The basis of all good soups is the broth of meat. This may be made by boiling the cracked joints of meat, veal or mutton, and is best when it is cooked the day before it is to be eaten.

---

## BEEF SOUP.

Select a good soup bone of 6 pounds; cover with cold water; 1 tablespoonful salt. Skim till it boils clear. Let it boil slowly 3 hours. Slice 3 medium carrots, 3 parsnips, put in the soup and boil another hour. Flavor with parsley and leek. M. P.

## ASPARAGUS SOUP.

1 bundle of asparagus      1 quart of milk  
3 even teaspoonfuls flour   1 tablespoonful butter  
Salt and pepper to taste

Wash the asparagus and boil in salted water 30 minutes. Cut off tops and put in a soup tureen. Put the milk on to heat. Press the asparagus through the colander. Rub butter and flour together, add the milk and stir continually until it thickens. Add the asparagus; take it at once from the fire. Add the salt and pepper and pour over the tops in the tureen. All cream soups must be served as soon as they are made or they will curdle. MRS. S. T. RORER.

### BEAN SOUP.

One quart beans soaked over night, 1 piece fat pork the size of a Baldwin apple. Cut the pork into little cubes like dice. Put beans over early in the morning in cold water; bring to a boil and drain off water; repeat this twice. Then add pork and boil steadily for five hours. Season with pepper and salt. If preferred pass through a colander just before serving, rubbing all the thick part through with a wooden spoon. Water should be added while boiling.

E. G. FRENCH.

### CORN SOUP.

Kernels shaved from 6 large ears of corn, 1 pint of raw potato cut fine, 2 quarts boiling water. Boil 20 minutes. Season with salt, pepper, butter and cream; just before serving add 4 crackers, cut into small pieces.

MRS. J. R. HILL.

### VEGETABLE STEW.

Boil a small piece of shank bone till the meat comes off. Cut fine. Add, an hour before serving, a small beet and turnip, a few little potatoes and an onion cut fine. Have plenty of water in the soup; serve with crackers.

MRS. T. J. BAKER.

### TOMATO BISQUE.

1 quart tomatoes	½ teaspoonful soda
1 tablespoonful corn starch	Butter size of an egg
3 pints milk	Salt & pepper to taste

Stew the tomatoes and strain them. Add the soda to remove the acid. Put the milk in double boiler and when scalding hot put in the corn starch, wet with a little cold milk. Let cook five minutes; then add butter, salt and pepper. Put all together and let boil up. Serve very hot with bread cut in dice and browned in oven.

V. H. STEARNS.

### OYSTER SOUP.

1 quart water	1 teacup butter
1 pint milk	2 teaspoonfuls salt
4 crackers rolled fine	1 teaspoonful pepper

Bring to a boiling heat as soon as possible. Add 1 quart oysters. Let the whole boil up. M. A. T.

### TOMATO SOUP.

To 1 pint of canned tomatoes (or 4 raw ones,) cut fine, add 1 quart of boiling water and let them boil. Add 1 teaspoonful soda, when it will foam. Immediately add 1 pint of sweet milk, salt and pepper, generous piece of butter. When it boils add small crackers and serve.

SUSAN G. DEAL.

### TOMATO SOUP, NO. 2.

1 can tomatoes	1½ pints water
1 tablespoonful sugar	1 teaspoonful salt
A dash of cayenne	1 tablespoonful flour
1 teaspoonful butter	

Let cook till it is well done. MRS. FAIRCHILD.

### MACARONI SOUP.

A knuckle of veal	Small piece of lamb
Water to cover well	

When well cooked, season with salt, pepper and herbs, if you like, and a small onion. Have ready ¼ pound of macaroni which has been boiled tender; strain your soup from the meat; add the macaroni; let it boil and serve.

COOKING SCHOOL.

### CABBAGE SOUP.

Chop some cabbage leaves fine, boil until tender, add 1 large cup milk, butter size of an egg, salt and pepper to taste. Serve with oyster crackers.

PROCTOR.

### TOMATO CREAM.

One quart tomatoes, 1 small onion chopped fine; cook together and strain. One quart milk boiled alone, 1 pint sweet cream warmed alone; stir into the strained tomato 1 tablespoonful butter, 2 tablespoonfuls flour (rubbed to a cream) and cook until it thickens; add a piece of soda size of a large bean. Just before serving pour tomatoes into boiling milk, then stir in cream, season with pepper and salt. Butter can be substituted for cream.

MRS. ORANGE BUCK.

### CREAM OF CELERY SOUP.

1 pint milk	1 tablespoonful flour
1 head celery	1 tablespoonful butter
1 large sliced onion	

Boil celery in pint water 30 minutes, boil onion and milk together, mix flour with little cold milk, and add to boiling milk, cook till thickened. Mash celery in water in which it was cooked and stir into boiling milk, add butter, salt and pepper. Strain and serve.

MRS. W. D. WELCH.

### POTATO AND CELERY SOUP.

6 good sized potatoes	1 stalk celery
1 quart milk	1 onion
Tablespoonful butter	

Pare potatoes and boil 30 minutes, turn off water and mash light, boil onion and celery in milk, add to potato the boiling milk, with butter, pepper and salt. Rub through a strainer and serve immediately.

MRS. W. D. WELCH.

### TOMATO SOUP.

One cup tomatoes, 1 pint water, boil and strain, add salt and pepper and butter to taste, 2 crackers rolled fine, 1 large spoonful flour,  $\frac{1}{2}$  teaspoonful soda the last thing.

MRS. F. W. HOLMES.

### TOMATO SOUP.

1 quart tomatoes	1 quart water
Butter size of an egg	Salt and pepper
1 teaspoonful soda	

Add immediately after, 1 quart of boiling milk and  $\frac{1}{2}$  cupful rolled crackers.

MRS. N. A. WATERMAN.

### SWISS WHITE SOUP.

Stock for 6 persons	Beat up 3 eggs
2 spoonfuls flour	1 cupful milk

Pour this slowly through a sieve into the boiling soup, add salt and pepper.

ANONYMOUS.

### DUMPLINGS.

1 pint flour measured before sifting	$\frac{1}{2}$ teaspoonful soda
$\frac{1}{2}$ teaspoonful salt	1 teaspoonful cream tartar
1 teaspoonful sugar	1 cupful sweet milk

Mix the dry ingredients together and put through the sieve, add milk and mix quickly, roll  $\frac{1}{2}$  inch thick and boil 10 minutes.

MRS. WARE.









## OYSTERS AND FISH.

---

*“Master, I marvel how the fishes live in the seas.”  
“Why, as men do a-land, the great ones eat up the  
little ones.”*

---

### FISH BALLS.

1 cupful salt cod                      ½ tablespoonful butter  
1 pint potatoes                      1 egg  
   ⅓ teaspoonful pepper

Pick the codfish into small pieces, pare potatoes and cut into smallish pieces; boil together in water enough to cover till the potatoes are done. Drain well and mash thoroughly. Add beaten egg, melted butter, pepper and a little salt, if needed. Shape into balls, roll in flour and fry in smoking hot fat till a nice brown. Drain on paper. C. S.

To fry fish without breaking, use a large quantity of fat and have it smoking hot. Roll the fish in corn meal and fry brown, turn and fry the other side brown. The fish will be thoroughly done and will not crumble. Salt to taste. MRS. B. ROGERS.

### FRIED OYSTERS.

Choose large oysters for frying. Drain them on a cloth. First roll them in cracker dust, then dip in beaten egg, roll again in cracker dust and fry to a nice brown in hot butter, seasoned with pepper and salt. Three eggs will be required for 1 quart of oysters. M. P.

### BAKED FISH.

1 cup crumbs	2 tablespoonfuls butter
1 tablespoonful grated onion	$\frac{1}{4}$ tablespoonful black pepper
$\frac{1}{4}$ teaspoonful salt	A dash of cayenne
Water to moisten	

Put dressing between layers of fish and on top with small bits of butter, salt and pepper. Serve with sliced lemon.

MRS. NYE.

### FISH CHOWDER.

$\frac{1}{2}$ pound salt pork	8 good sized potatoes
3 pounds fresh fish, cod or haddock	sliced
1 quart milk	1 large onion, sliced
	6 crackers, toasted

Fry the pork brown in bottom of kettle, cut the fish into pieces about two inches square, being careful to remove all the bones. Remove the slices of pork and place in the kettle alternate layers of fish, potatoes and onions, seasoning each layer with salt and pepper. Add water to just cover the last layer, cook slowly till the potatoes are done, having the kettle closely covered. Put in the milk, let it heat up and pour into the tureen over the toasted crackers. Salt codfish may be used and is preferred by some.

M. E. C. B.

### SCALLOPED OYSTERS.

Butter an earthen dish. Put in a layer of cracker crumbs, wet with milk, then a layer of oysters, sprinkle with salt, pepper and bits of butter the size of a walnut, continue to do the same till your dish is full. The last layer should be cracker crumbs. Add a beaten egg to a little milk and pour over it. For a medium sized dish, bake about an hour. The cracker crumbs should be thick enough to conceal the oysters.

M. P. STEVENS.

### OYSTERS BAKED.

Cut some very thin slices of fat pork into pieces about the size of your oysters; lay them on the bottom of a dripping pan. On each piece of the pork lay an oyster previously drained, dust with white pepper. Cover with a bit of the fat pork and bake in a hot oven until the pork is crisp and of a light brown color, the oysters will then be sufficiently well done. Remove to a hot dish and serve with sliced lemon.

### CREAM SALMON.

One can salmon minced fine, drain off liquor; throw away. For the dressing, boil 1 pint milk, 2 tablespoonfuls butter, salt and pepper to taste. Have ready 1 pint fine bread crumbs, place a layer in the bottom of the dish, then a layer of fish, then a layer of dressing, and so on, having crumbs for the last layer. Bake till brown. C. C. B.







## MEATS.

---

*“Some hae meat that canna eat,  
And some would eat that want it;  
But we hae meat and we can eat,  
So let the Lord be thankit.”*

---

Meats to be roasted or broiled should be given the greatest amount of heat possible at first that the surface may be hardened and the juices retained.

---

### TO COOK BEEFSTEAK.

Pound well your meat until the fibres break. Be sure that next you have to broil your steak, good coals in plenty; not a moment leave, but turn it this way and then that. The lean should be quite rare, not so the fat. The platter now and then the juice receive. Put on your butter, place on it your meat, salt, pepper, turn it over, serve and eat.

MRS. H. C. FULLINGTON.

### BEEF FRICASSEE.

Cut steak, or other nice lean beef, into small pieces, and simmer slowly in water enough to cover until very tender. Season to taste with butter, salt and pepper, and add tablespoonful of flour to thicken the gravy. Bake a shortcake, split and butter it, put the meat on one half, cover with the other half, pour gravy over it, and serve.

K. A. L.

### VEAL LOAF.

3 pounds raw veal chopped    8 crackers rolled fine  
fine    2 eggs well beaten  
1 tablespoonful salt and    Butter size of an egg  
pepper

Mix with milk quite soft. Bake in a loaf about  
two hours in a slow oven, Use nearly 1 pint of milk.  
M. E. F.

### VEAL LOAF.

3½ pounds chopped veal    3 tablespoonfuls cream  
1 small teaspoonful pepper    2 eggs  
2 scant teaspoonfuls salt    Butter size of an egg

Stir all together; then mold into a loaf. Put 8  
tablespoonfuls powdered cracker on top. Put a little  
water on top. Bake 3 hours.

### BEEF LOAF.

1½ pounds round Beef Steak    2 eggs beaten  
chopped fine    2 cups milk  
Butter size of an egg.

Bake in a tin 1½ hours. Baste often with cold  
milk. Turn on platter and use the baste for gravy,  
with flour added. Mrs. G. E. CONGER.

### BEEF LOAF.

3 pounds of beef chopped    2 eggs beaten  
fine    4 crackers rolled fine  
Salt and pepper    1 tablespoonful butter  
Sage to taste

Mix and roll into a loaf. Put into a tin; add  
water and bits of butter. Cover and bake in a slow  
oven 2 hours. Baste often. Very nice to slice.



## CHICKEN CHOP.

- |                                  |                         |
|----------------------------------|-------------------------|
| 1 chicken weighing 2 or 3 pounds | 3 teaspoonfuls butter   |
| 1 heaping tablespoonful flour    | 1 cup cream             |
| 2 eggs                           | A speck of black pepper |
|                                  | A little salt           |
|                                  | 1 pint bread crumbs     |

Cut the meat of the chicken fine and season with the salt and pepper. Put the butter on to heat, add the flour and cream, and 1 well beaten egg; season more if needed; boil up once and add the chicken, then remove from the fire and add the juice of a large lemon. Butter a platter and spread the mixture on about an inch thick. Smooth off with a knife and put away to cool. When cold cut in oval shapes, carefully roll in egg and bread crumbs, and fry brown in hot lard.

MRS. GEORGE RANNEY.

## TOMATO SAUCE FOR CHOPS.

- |                          |                       |
|--------------------------|-----------------------|
| 1 can tomatoes           | 8 cloves              |
|                          | 3 slices lemon        |
| Boil together 10 minutes |                       |
| ¼ teaspoonful salt       | ¼ teaspoonful pepper  |
| 2 tablespoonfuls butter  | 1 tablespoonful flour |

Brown these together, but do not burn. Then pour into the tomatoes and boil 2 minutes more. Strain through seive.

MRS. G. RANNEY.

## CHICKEN-PIE CRUST.

- |                           |                         |
|---------------------------|-------------------------|
| 2 quarts flour            | 1 pint thick sour cream |
| 1 pint sweet milk         | 4 heaping teaspoonfuls  |
| 3 scant teaspoonfuls soda | cream tartar            |
| A little salt             |                         |

Enough for sides and top of a 10-quart pan

Mix cream and milk together. Dissolve soda in a little water and add next. Mix thoroughly. Put cream tartar into the flour and sift twice; then add to the cream and milk. Handle with as little flour as possible to roll out ½ inch thick for the sides. W.

### BOILED FLANK TO CUT COLD.

Take a piece of flank of beef 6 or 8 inches wide and as long as you can cut it. Sprinkle salt over it and let stand 24 hours. Then prepare stuffing the same as for a turkey and spread over it. Then roll very tight and tie a piece of cloth all over it. Boil 6 hours. When you take it up lay it between two boards and drain till it is cold. It will then cut in beautiful slices.

MRS. SARAH CONANT.

### HAM PATTIES.

One pint of ham which has been previously cooked, 2 parts of bread crumbs wet with milk; mix all together. Put the batter in gem pans. Break one egg over each, sprinkle the top thickly with cracker crumbs and bake until browned over. A nice breakfast dish.

C.

### MEAT BALLS.

One bowl full of fine chopped meat (cold), add 1 cup of bread or cracker crumbs, a little chopped onion; a little gravy mixed with the crumbs to moisten them. Season with salt, pepper, thyme or savory or sage, and fry in balls.

C.

### CHICKEN-PIE.

3 cups sour cream	2 cups sour milk
3 teaspoonfuls soda	2 teaspoonfuls salt

Stir nearly as hard as needs to be, moulding as little as possible. Line a ten quart pan with the paste, and bone the meat of 4 well boiled chickens and fill the pan, putting in pepper, salt if needed, butter and chicken stock for seasoning, then cover with the paste cutting a piece from the top crust the size of a biscuit and replacing after covering. Bake in slow oven until done.

MRS. WAITE.

*"All human history attests  
That happiness for man, the hungry sinner,  
Since Eve ate apples, much depends on dinner."*





## WELSH RAREBIT, ETC.

---

### WELSH RAREBIT.

1 pound cheese	½ teaspoonful dry
1 tablespoonful butter	mustard
1 cupful sweet cream	Little cayenne pepper
1 egg beaten light	

Put the butter into the chafing dish, when nearly melted add cheese cut in small pieces, mustard, pepper, stir all the time, add cream slowly, then lastly egg. Serve hot on toast. MRS. L. B. CROSS.

### RAREBIT.

½ pound cheese broken in bits	2 eggs
	A dash of cayenne
1 tablespoonful butter	1 teaspoonful mustard
½ teaspoonful salt	½ cupful cream or milk

Put all in double boiler, cook till cheese is melted, then spread on crisp toast. Serve hot.

C. R. FARRINGTON.

### CHEESE FONDU.

1 tablespoonful melted butter	1 cup milk
	Pinch of soda
1 cup fine fresh bread crumbs	2 cups grated cheese
	Salt

Dash of red pepper

Cook ten minutes in a double boiler, add 2 beaten eggs and cook 3 minutes stirring, constantly. Serve hot on toast. M. H. B.

### CHEESE FONDU.

$\frac{3}{4}$ cupful crackers broken fine	$\frac{1}{2}$ cupful grated cheese 2 eggs beaten light
1 cupful sweet milk	1 tablespoonful butter

Soda, pepper and salt.  
Put soda in last. Bake in a quick oven.

### MACARONI A LA L'ITALIENNE.

Butter a baking dish, and sprinkle with cracker crumbs, put in a layer of macaroni which has been boiled, and then some grated cheese and enough rich tomato sauce to fill in, repeating until the dish is full enough; strew the top with grated cheese and cracker dust and small pieces of butter. Bake until it is a rich brown and serve hot.

### TOMATO SAUCE FOR THE ABOVE DISH.

1 quart can tomatoes	2 tablespoonfuls butter
2 tablespoonfuls flour	2 cloves
$\frac{1}{2}$ onion sliced	

Cook the tomato, onion and cloves 10 minutes, then strain. Replace it on the stove and when it boils add the butter and flour, which have been rubbed together; or, if you prefer, you can add the butter and then stir in the flour mixed with a little water, season with pepper and salt. This sauce is nice to serve with boiled fish or macaroni.

MRS. J. CHESLEY HARTWELL.

### CHEESE RELISH.

One-fourth pound grated cheese, put in a spider with 1 cupful of milk; when boiling add 1 teaspoonful of salt, 1 teaspoonful dry mustard, a little pepper, piece of butter size of an egg, then add 3 rolled crackers, stir briskly and turn into a warm dish.

MRS. J. C. HARTWELL.

### MACARONI WITH CHEESE.

One-third package of macaroni broken into inch pieces, throw them into boiling water which has been well salted, boil until tender, then drain. To 2 cupfuls of hot milk add 1 tablespoonful of flour and 2 of butter, cook until smooth, season to taste. Butter a small pudding pan, put in first a layer of macaroni, then a layer of grated cheese and a few spoonfuls of the thickened milk, continue in like manner until you have used all the macaroni; sprinkle fine cracker crumbs on the top and a few bits of cheese and butter bake about  $\frac{1}{2}$  hour. I use about  $\frac{1}{2}$  cupful of grated cheese, but the amount can be varied to suit the taste.

IDA PERRY.









## SALADS.

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Arrange lettuce, parsley or white celery leaves around a dish; heap the meat or whatever the salad is made of, lightly in the center of the dish; pour dressing over and raise gently with a fork to let the dressing through. It is better to make the dressing shortly before using. The tasteful arrangement of your salad and a good dressing makes it a very appetizing dish.

---

*"To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together."*—SPANISH PROVERB.

---

### LETTUCE SALAD.

Yolks of 3 hard boiled eggs, salt and mustard to taste; mash fine; add desert spoonful of melted butter; mix thoroughly; add gradually a tea-cupful of vinegar; pour over the lettuce; garnish by slicing another egg and putting on the top. A. S. JOHNSON.

### POTATO SALAD (COLD).

Chop cold boiled potatoes fine, with enough raw onion to season well. Make a dressing as for lettuce and pour over it. MRS. G. L. JOHNSON.

### SALAD DRESSING NO. 1.

1 egg	½ teaspoonful mustard
1 tablespoonful sugar	½ teaspoonful salt
½ cupful sharp vinegar	½ cupful sweet cream

Beat together all the ingredients, except cream, and cook over steam like mustard. When cold beat in the cream. H. LIZZIE PEARL.

### SALAD DRESSING NO. 2.

½ tablespoonful mustard	4 tablespoonfuls melted
½ tablespoonful salt	butter
3 eggs	3 tablespoonfuls sugar
1 cup + 1 milk	½ cupful vinegar

Mix all together well before putting in the milk.  
Cook in an outside dish of boiling water.

MRS. A. H. BUCK.

### SALAD DRESSING. NO. 3.

2 spoonfuls butter	2 spoonfuls flour
2 spoonfuls sugar	2 spoonfuls mustard
1 cupful vinegar	

Stir all together and let it come to a boil; then  
add ½ cup cream. Good for cabbage or potato.

MRS. LOTTIE MCFARLAND.

### CABBAGE SALAD.

Chop fine one cabbage. Season well with salt  
and pepper. Make a dressing as follows:—

2 eggs beaten light	6 tablespoonfuls sugar
6 tablespoonfuls cream	1 scant tablespoonful
2 scant tea-cupfuls vin-	mustard
egar	

Cook in a double boiler; pour over the cabbage.

MRS. ARTHUR PIKE.

### SCALLOPED CABBAGE.

Chop half a head of cabbage, throw into boiling  
salted water, let boil 25 minutes, drain, place on  
baking dish; pour over it a sauce made as follows:  
Melt 2 tablespoonfuls butter, add 2 tablespoonfuls  
flour; stir till blended; add 1 pint milk, stir until it  
boils; add 1 hard boiled egg, chopped fine, 1 tea-  
spoonful salt, a little pepper. Pour this over the  
cabbage and put bread crumbs on top, moistened in  
milk; bake 20 minutes.

MRS. E. G. FRENCH.

### MAYONNAISE DRESSING.

1 tablespoonful mustard	One-tenth tablespoonful
1 tablespoonful sugar	of cayenne
Yolks of 3 eggs uncooked	1 teaspoonful salt
$\frac{1}{4}$ cup vinegar	$\frac{1}{2}$ lemon (juice only)
1 cupful of whipped cream	1 pint oil or butter

Beat the yolks and dry ingredients until they are very light, with a silver or wooden spoon, having the bowl set in a pan of ice water. Add a few drops of oil at a time until the dressing becomes very thick, or nearly hard; then add the oil more rapidly, beating hard; then add vinegar. When the oil and vinegar are all in, it should be very thick. Now add lemon juice and whipped cream. Place on ice for a few hours. The whipped cream may be omitted.

MRS. H. C. FULLINGTON.

### MEAT AND POTATO SALAD.

Cut cold meat in thin slices, then cut in small squares. Add the same quantity of cold boiled potatoes cut in thin slices, 1 teaspoonful chopped parsley, piece of 1 onion. Mix and pour over it a salad dressing.

MRS. W. WELCH.

### CHICKEN SALAD.

1 cupful vinegar	3 eggs well beaten
1 tablespoonful mustard	1 teaspoonful pepper
2 tablespoonfuls sugar	3 tablespoonfuls melted butter

Cook as a custard and when cold add one tea-cupful of whipped cream. To the above, stir in the meat of one chicken cut fine with a knife. Do not chop it, as chopping makes it salvy. Also cut up two bunches of celery.

MRS. C. HARTWELL.

### TURNIP SALAD.

Grate  $1\frac{1}{2}$  cupfuls turnip as you would horseradish, pour over it sharp vinegar, add sugar to taste and a little salt. Serve very cold. Choose a nice sweet turnip.

NELLIE FISHER.

### DRESSING FOR POTATO SALAD.

Into a pint or a little more of pleasant tasting vinegar, put 6 tablespoonfuls sweet cream, 5 tablespoonfuls melted butter, 1 tablespoonful ground mustard, 1 teaspoonful salt,  $\frac{1}{2}$  teaspoonful black pepper. Mix well, set over the fire and let it boil a few minutes. Then beat to a foam 3 eggs, stir them into the dressing and remove immediately from the fire. When cold pour over the potato.

MRS. B. A. HUNT.

### VEGETABLE SALAD.

1 large spoonful parsley	9 potatoes
cut fine	$\frac{1}{2}$ of a small turnip
$\frac{1}{2}$ a carrot	1 small beet

Cut potatoes in small slices, the beet, turnip and carrot very fine. Mix all well and add a sprinkling of salt. Pour over a salad dressing and put in the ice chest until very cold.

MRS. W. D. WELCH.

### SALAD DRESSING.

3 eggs	1	tablespoonful	sugar
1 teaspoonful salt	1	cupful	milk
$\frac{1}{2}$ cupful vinegar	1	tablespoonful	butter
1 teaspoonful mustard			

Boil until it thickens before adding butter.

MRS. WM. NYE.

### SALAD DRESSING.

4 tablespoonfuls vinegar	3	tablespoonfuls	melted
1 teaspoonful salt		butter	
1 teaspoonful sugar	$\frac{1}{2}$	teaspoonful	mustard
A little pepper			

Mix and let stand on the stove till it comes to a boil, then stir into it the well beaten yolk of an egg, add the white beaten stiff the last thing. It is nicer with 2 or 3 tablespoonfuls of cream added the last thing.

MRS. R. G. PRENTISS.

### CABBAGE SALAD.

1 large cabbage head	1 cupful sour cream
chopped fine	1 cupful sugar
¼ teaspoonful mustard	Vinegar enough to moisten well

Mix thoroughly and let stand 24 hours.

MRS. WM. PATTEN.

### FISH SALAD.

A fresh white fish or trout, boil, then chop it but not too fine, add same quantity of chopped cabbage or celery. Season same as chicken salad. Garnish with tender leaves of lettuce.

MRS. G. ALBEE.

### FISH SAUCE.

Make a pint of drawn butter, add 1 tablespoonful of pepper sauce, a little salt and 6 hard boiled eggs chopped fine. Pour over the boiled fish and garnish with sliced lemon.

MRS. G. L. JOHNSON.

### SALMON SALAD.

1 can salmon	2 heads lettuce
Juice of one lemon	Salt and pepper

Break the salmon in small pieces and add salt and pepper and lemon juice, place in ice chest till cold. Wash lettuce and let it stand in ice water till cold, drain off all water and put in ice chest till time to serve. When wanted, arrange leaves in form of shell and arrange shells in flat dish. Mix salmon with salad dressing and pour lightly over lettuce leaves.

MRS. W. D. WELCH.







## SAUCES.

---

### EGG SAUCE.

Three ounces butter beaten with 1 ounce of flour; stir into it 1 pint boiling water; salt and pepper; cook 15 minutes; pour sauce into a bowl having hard boiled eggs sliced or chopped, in it. A. E.

### CREAM DRESSING.

One large tablespoonful sweet cream, whip it to a stiff froth; add 2 tablespoonfuls fine sugar, nearly  $\frac{1}{2}$  cupful vinegar; beat and use for cabbage.

MRS. A. E.

### DRAWN BUTTER SAUCE.

Beat 1 cupful butter, 2 tablespoonfuls flour to a cream; pour over this 1 pint boiling water. Let it come to the boiling point, but do not boil. Serve immediately.

### EGG SAUCE.

Chop two hard boiled eggs and stir into drawn butter. ANON.

### MUSTARD SAUCE.

1 cupful sugar	1 tablespoonful butter
1 tablespoonful mustard	1 cupful vinegar
	4 eggs

Beat the eggs well, mix all together, turn into a new tin dish and boil in water only to a cream (not thick). Strain through a thin cloth, and it is ready for use.

MRS. ELWOOD.

### CELERY VINEGAR.

Half a pint of celery seeds in a quart of vinegar; bottle it and in a month it will be fit for use. It must be strained before it is used.

MISS W.

### FRENCH MUSTARD.

Slice 1 onion in a bowl, cover with good vinegar. After two days pour off vinegar, add to it a teaspoonful cayenne, same of pepper, and same of salt, 1 tablespoonful sugar, and of mustard enough to thicken; mix, set on the stove and stir until it boils. When cold it is fit for use. S. A. HOLMES.

### TABLE MUSTARD.

Mix 2 tablespoonfuls mustard smooth with a little water, then add 1 even teaspoonful butter, 1 tablespoonful sugar, a small pinch salt, a sprinkling of pepper and 1 tablespoonful of vinegar, boil enough to cook through. NELLIE WILSON.

### TOMATO SAUCE.

1 quart tomatoes                      2 tablespoonfuls butter  
2 tablespoonfuls flour              8 cloves

A small piece of an onion

Cook tomato, onion and cloves 10 minutes; beat butter and add flour; stir till smooth, brown and thick; add tomatoes; cook 2 minutes; season with salt and peper and strain. This is nice with fish.

MRS. L. WELSH.

### MUSTARD CREAM.

Two tablespoonfuls mustard, 1 scant tablespoonful salt,  $\frac{2}{3}$  cupful sweet cream, 3 eggs, mixed together and cooked in double boiler; then add  $\frac{1}{4}$  cupful of hot vinegar. MRS. H. N. WAITE.

### TOMATO MUSTARD.

1 peck ripe tomatoes              6 red peppers  
Boil until soft, strain as catsup  
 $\frac{1}{2}$  pound salt                      2 tablespoonfuls black  
1 ounce ginger                      pepper  
1 ounce allspice

Boil  $1\frac{1}{2}$  hours. When cold add 1 pint vinegar,  $\frac{1}{2}$  pound ground mustard. MRS. W. J. VALLEAU.





## PUDDINGS.

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*"The man who doesn't love pudding won't love his wife."*

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### DEW PUDDING.

3 crackers rolled fine                      1 pint milk  
Yolks of 2 eggs                      Piece of butter size of walnut  
   A pinch of salt

Bake  $\frac{1}{2}$  hour, then put on top whites of two eggs beaten with one cupful sugar. Flavor to taste, set in oven to brown.                      MRS. L. C. MILLS.

### GRAHAM PUDDING.

1 cupful sweet milk                      2 cupfuls graham flour  
1 cupful molasses                      1 cupful chopped raisins  
2 small teaspoonfuls of                      1 teaspoonful each of gin-  
   soda                      ger, cinnamon, cloves,  
2 teaspoonfuls of preserve-                      and chopped citron  
   ed orange peel

Steam from  $2\frac{1}{2}$  to 3 hours. Serve with whipped cream or any kind of pudding sauce preferred.

MRS. R. A. WATERBURY.

### SPONGE PUDDING.

$\frac{1}{4}$  cupful sugar                       $\frac{1}{2}$  cupful flour  
 $\frac{1}{4}$  cupful butter                      1 pint milk  
   5 eggs

Heat the milk in a double boiler, add flour and sugar and cook until smooth, take from the fire, add butter and the eggs beaten separately. Bake in cups set in a pan of water  $\frac{1}{2}$  hour. Serve as soon as taken from the oven.

IDA PERRY.

### CREAMY PUDDING SAUCE.

One-fourth cupful butter creamed, add slowly  $\frac{1}{2}$  cupful sugar, beat well, then set the bowl in a dish of hot water and stir until smooth. When it has cooled a little, add 4 tablespoonfuls of sweet cream, the thicker the better, and 1 tablespoonful of flavoring, beat until quite stiff, then put in a cold place until needed. This is nice for any hot pudding.

IDA PERRY.

### OLD FASHIONED INDIAN PUDDING.

One quart old skimmed milk, boiled, take from the stove and add 2 cups corn meal,  $1\frac{1}{2}$  cupfuls brown sugar, 1 teaspoonful ginger, 1 teaspoonful salt 1 quart cold milk skimmed,  $\frac{1}{2}$  cupful flour. Butter the pan you bake it in with butter the size of an egg, put into the dish and pour over the top  $\frac{1}{2}$  cupful sweet cream and stir a little; bake slowly  $3\frac{1}{4}$  to 4 hours.

MRS. N. A. WATERMAN.

### PLUM PUDDING.

1 cupful sugar	1 cupful molasses
2 cupfuls suet chopped fine	2 cupfuls milk
2 eggs	1 teaspoonful soda
2 teaspoonfuls ginger	1 teaspoonful each cloves,
1 cupful raisins	cinnamon, and nut-
1 cupful currants	meg
3 cupfuls flour	

Put 1 tablespoonful each of soda and salt in water while cooking. Steam 3 hours. To be eaten with a wine sauce.

MRS. H. A. WATERMAN.

### GRAHAM PUDDING.

1 egg	2 teaspoonfuls soda
1 cupful molasses	$\frac{1}{2}$ teaspoonful salt
1 cupful sweet milk	1 teaspoonful cloves
2 cupfuls graham flour	1 teaspoonful cinnamon
1 cupful chopped raisins	1 teaspoonful nutmeg

Steam 3 hours. Serve with sweet sauce.

MRS. H. H. COWLES.

### FLORENTINE PUDDING.

5 eggs	2 tablespoonfuls corn
4 tablespoonfuls sugar	starch
1 cupful cold milk	1 quart boiling milk

Dissolve corn starch in cold milk. Make boiled custard of yolks, sugar and starch. Frost with the whites beaten stiff with 1 tablespoonful sugar.

MAE L. CHENEY.

### ORANGE PUDDING.

1 quart of milk	3 cupfuls fine bread
Yolks of 4 eggs	crumbs
Juice of 4 oranges	Grated rind of 1 orange

Sugar to taste; it needs to be quite sweet

Bake in a pudding pan set in a pan of water, beat the whites of the 4 eggs to a stiff froth, add a little sugar and flavoring, spread over the pudding and brown in the oven. To be eaten cold. IDA PERRY.

### SUET PLUM PUDDING.

1 cupful suet chopped fine	1 cupful cooking molasses
1 cupful milk	1 cupful raisins
3½ cupfuls flour	1 egg
1 teaspoonful each of	A little nutmeg and salt
cloves, cinnamon, soda	

Boil 3 hours in a pudding mould set into a kettle of water.

MRS. MAXFIELD.

### CHOCOLATE PUDDING.

1 quart milk	3 ounces grated vanilla
3 tablespoonfuls corn	chocolate
starch	2 eggs
½ cupful pulverized sugar	

Boil the milk, stir in the chocolate, starch, sugar and beaten yolks of the eggs, and bake. When the pudding is cold, beat the whites of the eggs to a froth, stir in ½ cupful sugar, spread this on the pudding and serve.

MRS. A. H. BUCK.

### COTTAGE PUDDING.

1 cupful milk	2 eggs
1 cupful sugar	3 tablespoonfuls melted
2 cupfuls flour	butter
2 teaspoonfuls baking powder	
MRS. THOMAS WATERMAN.	

### PUDDING SAUCE.

1 cupful milk	2 teaspoonfuls corn starch
1 cupful sugar	1 egg

Beat sugar and yolk of egg together, add corn starch wet with a little cold milk, stir into the heated milk and cook 5 minutes. When done add beaten white of egg and lemon flavoring. MRS. KNIGHT.

### THANKSGIVING PUDDING.

Take thin slices of bakers' bread, butter them well and place in deep pudding dish with alternate layers of raisins; seeded. When the dish is nearly full turn over all a quart of milk with 3 eggs beaten and 1 cupful sugar. Let stand over night. In the morning place dish in steamer and cook 4 or 5 hours. When done spread jelly over the top and frost with whites of 2 eggs beaten stiff and 4 tablespoonfuls sugar; set in oven to brown. A very little cinnamon and nutmeg should be sprinkled between each layer. Serve with whipped cream sweetened and flavored with vanilla. MRS. C. H. STEARNS.

### CRANBERRY PUDDING.

3 eggs	3 cupfuls flour
½ cupful sugar	2 teaspoonfuls cream tar-
½ cupful butter	tar
¾ cupful milk	1 teaspoonful soda
1½ cupfuls cranberries	

Steam 2 hours or bake 1 hour. Serve with sweet sauce. C. R. FARRINGTON.



### PLUM PUDDING.

1 cupful sweet milk	1 cupful currants
1 cupful molasses	3 cupfuls flour
1 cupful chopped suet	1 egg
1 cupful raisins	2 teaspoonfuls baking powder
Spice to taste	
Steam 3 hours.	H. E. FAIRCHILD.

### PUDDING SAUCE.

1 cupful sugar	White of 1 egg
Butter size of an egg	Juice of 1 orange
Beat the egg very stiff and add last.	
H. E. FAIRCHILD.	

### STRAWBERRY PUDDING.

1 pint sweet milk	A little salt
½ teaspoonful soda	1 teaspoonful cream tar-
Flour for a thin batter	tar
Steam 2 hours.	
Sauce—Butter and sugar stirred to a cream.	
One pint fresh strawberries mashed and stirred in the cream.	
I. M. BARTON.	

### STRAWBERRY SAUCE FOR PUDDINGS.

½ cupful butter	1 egg (white)
1 cupful sugar	1 cupful strawberries
Beat the butter to a cream, then beat into it the sugar, add the white of egg well beaten and the strawberries thoroughly mashed.	
C. S.	

### QUEEN OF PUDDINGS.

1 pint fine bread crumbs	1 quart milk
1 cupful sugar	Yolks of 4 eggs thorough-
Grated rind of 1 lemon	ly beaten
Butter size of an egg	
Mix, bake. Whip the whites of 4 eggs with one cupful sugar and juice of 1 lemon. Spread a layer of jelly on pudding after it is baked, pour beaten whites of eggs over this, return to oven 1 minute.	
MRS. L. M. FULLINGTON.	

### DATE PUDDING.

1 egg beaten light	$\frac{1}{4}$ cupful melted butter
$\frac{1}{2}$ cupful milk	$\frac{1}{2}$ cupful molasses
$1\frac{1}{2}$ cupfuls graham flour	$1\frac{1}{2}$ teaspoonfuls salt
$\frac{1}{2}$ teaspoonful soda	1 cupful dates stoned and cut up

Steam  $2\frac{1}{2}$  hours. Serve with creamy sauce.

MRS. W. G. ANDREWS.

### CREAMY SAUCE.

One-fourth cupful butter creamed, add  $\frac{1}{2}$  cupful powdered sugar, 2 tablespoonfuls milk added drop by drop. Flavor with  $\frac{2}{3}$  teaspoonful vanilla and  $\frac{1}{3}$  lemon.

MRS. W. G. ANDREWS.

### STEAMED PUDDING.

1 cupful sour milk	2 cupfuls flour
$\frac{1}{2}$ cupful molasses	$\frac{1}{2}$ cupful chopped raisins
$\frac{1}{2}$ cupful butter	A little cinnamon
1 egg	1 teaspoonful soda

Steam 2 hours.

### SAUCE.

$\frac{1}{2}$ cupful sugar	1 spoonful flour
1 tablespoonful butter	1 cupful hot water
Little nutmeg	

MRS. C. H. STEARNS.

### TIPSY PUDDING.

1 cupful sugar	1 teaspoonful soda
1 cupful of sour cream	Lemon extract
1 egg	Flour to make batter

When baked cut in 3 inch squares, split and spread with jelly. Put together in a deep dish 1 pint milk brought to boil, yolks of 2 eggs, 1 cupful sugar beaten and stirred in the milk, flavor with lemon and pour over cake; make frosting of the whites and pour over the top; place jelly on top.

AGUSTA A. BAILEY.

### STEAMED PUDDING.

3 ½ cupfuls flour	1 ½ cupfuls sweet milk
1 cupful molasses	1 teaspoonful soda
	½ cupful butter

Steam 3 hours. MRS. B. L. AUSTIN.

### HONEY-COMB PUDDING.

1 cupful sugar	½ cupful butter
½ cupful milk	1 cupful flour
4 eggs	1 cupful raisins
½ tablespoonful soda	Small cupful molasses

Stir flour and sugar together, melt butter in milk that has been warmed, turn this on sugar and flour, stir in egg beaten very light, last add molasses and soda beaten together while foaming. Bake 40 minutes. MRS. L. M. KNIGHT.

### GRAHAM PUDDING.

½ coffee-cupful molasses	¼ cupful butter
1 egg	½ cupful sweet milk
½ teaspoonful soda	1 ½ cupfuls graham flour
1 small cupful raisins	Spice to taste

Mix well together, steam 3 hours. Good with any kind of sauce but best with sugar and cream. MRS. L. M. FULLINGTON.

### INDIAN PUDDING.

One quart of milk(reserve one cupful); scald the milk; 3 tablespoonfuls of corn meal, wet in a little cold milk, and boil a minute or two. Add 1 cupful of molasses, the remainder of the milk, a good half cupful of cold water and 1 egg. Boil in a moderate oven 2 ½ hours.

### COCOANUT PUDDING.

Soak 1 cupful cocoanut in 1 pint of milk. As soon as it boils add 1 pint cold milk, thickened with 1 tablespoonful corn starch, or 1 powdered cracker, 3 eggs, a little butter, salt and nutmeg; sugar to taste. M.

### RICE PUDDING.

Take  $\frac{3}{4}$  of a cupful of rice, boil, pour over it 1 pint of milk. Take the yolks of 3 eggs, the grated rind of a lemon, a little salt, and sugar to taste. Stir all together, bake and cool. Take the whites of the eggs, beaten to a froth,  $1\frac{1}{2}$  cupfuls of sugar, and the juice of a lemon; pour this over the pudding and brown lightly.

MRS. A. H. BUCK.

### SUET PUDDING.

1 cupful sour milk	1 cupful molasses
3 cupfuls flour	1 cupful suet chopped fine
1 cupful raisins	1 teaspoonful salt
2 small teaspoonfuls soda	

Steam 3 hours.

EMMA HOLMES.

### COTTAGE PUDDING.

1 cupful sugar	Butter size of an egg
1 egg	1 teaspoonful soda
$\frac{1}{2}$ cupful sweet milk	2 teaspoonfuls cream tar-
$1\frac{1}{2}$ cupfuls flour	tar

A little salt

Steam 1 hour.

MRS. WM. PATTEN.

### SAUCE.

1 tea-cupful sugar	$\frac{1}{2}$ cupful butter
1 tablespoonful flour	Juice and grated rind 1
	lemon

Beat all together, then add 1 pint boiling water; boil 3 minutes.

MRS. WM. PATTEN.

### APPLE DOWDY.

$\frac{1}{3}$ cupful sour milk	$\frac{2}{3}$ cupful cream
Salt	1 teaspoonful soda

Flour for a stiff batter

Put apples, pared and quartered, in a pudding dish, and pour this batter over them; then bake slowly 1 hour.

M. P. STEVENS.

### ORANGE PUDDING.

2 oranges peeled and cut  $\frac{1}{2}$  cupful sugar  
in small pieces 1 tablespoonful corn starch  
2 eggs 1 pint milk

Put oranges in a dish, sprinkle sugar over them; make a custard of the milk, yolks of eggs and corn starch. Pour custard over oranges; then make a frosting of the whites of eggs and set in oven to brown. Serve cold. MRS. MEAD.

### ORANGE PUDDING.

4 oranges cut in pieces 2 tablespoonfuls corn starch  
1 cupful sugar Yolks of 3 eggs  
1 quart boiling milk

Sprinkle sugar on oranges, add milk corn starch dissolved in water, and yolks of eggs. Make frosting of whites and 1 cupful sugar. Place in oven to brown. S. C. BUCK.

### PUDDING.

3 eggs A little salt  
4 tablespoonfuls flour 1 pint boiling milk

Beat yolks and flour together, adding enough milk to make a smooth batter, then the boiling milk last the whites. Bake 10 minutes.

MRS. W. B. FRINK.

### PUDDING SAUCE.

$\frac{1}{2}$  cupful sugar Butter size butternut  
Yolk 1 egg  $\frac{1}{2}$  pint boiling milk  
poured over it

Beat the white of the egg to a stiff froth. Put into the dish to serve the sauce in. Pour the liquid over it. Flavor and serve. MRS. W. B. FRINK.

### BIRD'S NEST PUDDING.

8 apples peeled and cored	3 teaspoonfuls baking
4 eggs	powder
2 cupfuls flour	1 pint milk
1 teaspoonful salt	Sugar

Place the apples in a deep dish and fill the openings where the cores were scooped out with sugar. Cover and bake slowly till the apples are done. Beat the yolks of the eggs light, add flour with baking powder and salt sifted in, then add the milk, and lastly the beaten whites of the eggs. Grate a little nutmeg over the apples, pour in the batter and bake 1 hour. Serve with sauce. MRS. G. L. JOHNSON.

### SAUCE FOR PUDDING.

Beat 1 tablespoonful butter with 1 cupful sugar; stir with it the yolks of 2 eggs and 3 tablespoonfuls cream. Cook in a double boiler until it thickens. Remove and stir in the beaten whites. Serve at once. MRS. O. MCFARLAND.









## PIES.

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*"A good pumpkin pie—a delicious compound of everything but pumpkin with just enough of that in it to give it a name."*

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### PASTRY FOR PIES.

1 pint flour	½ teaspoonful salt
½ cupful butter	½ cupful lard

Chop the butter and lard into the flour wet with ice water with a little soda. Make a very stiff dough, roll the upper crust very thin, spread over it a layer of lard, sprinkle with flour, wet it with ice water. When baked it will be very flaky. This is sufficient for two pies.

MRS. MARY JORDON.

### SQUASH PIE.

4 heaping tablespoonfuls squash	½ cracker
1 egg	4 heaping tablespoonfuls sugar

Beat squash, sugar and egg together, add cracker rolled fine and milk enough for one pie, flavor with lemon or rose. Very nice.

MRS. M. L. STEARNS.

### MOCK CHERRY PIE.

1 cupful cranberries	1 cupful sugar
½ cupful raisins stoned	2 tablespoonfuls flour
1 cupful water	

Stir flour and sugar together and boil with berries and raisins. Add 1 teaspoonful vanilla when cold. Bake with two crusts.

MRS. THOMAS WATERMAN.

### BOILED CIDER PIE.

5 tablespoonfuls sugar	4 tablespoonfuls boiled
4 tablespoonfuls water	cider
1 egg	1 tablespoonful flour
Bake with two crusts.	
	MRS. MAXFIELD.

### CRACKER PIE.

3 crackers or 6 table-	½ cupful butter
spoonfuls stale bread	1 cupful molasses
1 cupful sugar	1 cupful boiling water
½ cupful boiled cider or	2 eggs
vinegar	1 teaspoonful all kinds of
	spices
This will make three pies.	
	MRS. B. S. FULLINGTON.

### CREAM PIE.

⅔ cupful sugar	1 tablespoonful corn
1 egg	starch

Stir all this into one pint of boiling milk. When cooled, add vanilla and bake in a deep plate lined with rich crust; cover the top with a meringue.

MRS. C. N. FARRINGTON.

### MINCE PIE MEAT.

1 quart chopped meat	1 quart chopped apples,
½ pint suet	heaping
2 quarts sweet cider	2 quarts brown sugar
½ pint boiled cider	½ pint molasses
½ pint butter	2 tablespoonfuls allspice
2 tablespoonfuls cloves	2 tablespoonfuls cinna-
1½ tablespoonfuls nutmeg	mon
Salt	Raisins
Simmer slowly four hours.	
	MRS. H. W. STEVENS.

### BOILED CIDER PIE.

1 egg	1 cupful sugar
1 tablespoonful flour	7 tablespoonfuls boiled
A small piece butter	cider
Bake with two crusts.	MRS. W. G. JONES.

### COCOANUT PIE.

½ cupful desiccated cocoa-	2 eggs
nut	Butter size of a walnut
1 small cupful sugar	
Soak the cocanut in 1½ cupfuls milk. Nice with	
a meringue on top.	MRS. MAXFIELD.

### COCOANUT PIE.

Boil 1 cupful cocanut in milk for 1 pie, ½ cupful sugar, yolks of 2 eggs, 1 tablespoonful corn starch. Bake a rich crust and turn in and frost and bake a few minutes.

MRS. G. E. CONGER.

### RHUBARB PIE.

1 tea-cupful stewed rhu-	1 cupful sugar
barb	2 tablespoonfuls flour
Yolk of 1 egg	
Bake with one crust; use the white of the egg and	
3 tablespoonfuls of sugar for a frosting. Flavor with	
lemon.	MRS. HEMAN MILLER.

### MOCK MINCE PIE.

1 cupful sugar	½ cupful vinegar
1 egg	1½ crackers
1 teaspoonful butter	Some raisins
Spice to taste	
Boiling water enough to soften the crackers.	
	MRS. C. R. FARRINGTON.

### RAISIN PIE.

Juice and rind of 1 lemon	1 egg
2 scant cupfuls sugar	1 cupful chopped raisins
A small piece butter	4 tablespoonfuls flour
2 cupfuls of water	

MRS. HEMAN MILLER.

### MARSH CRANBERRY PIE.

1 cupful cranberries	$\frac{1}{2}$ cupful raisins
1 egg or 1 large spoonful of flour	1 cupful sugar

Chop raisins and berries together.

E. A. CODDING.

### LEMON PIE.

1 lemon	Yolks of 3 eggs
1 cupful sugar	1 tablespoonful flour
$\frac{3}{4}$ cupful milk	Piece of butter size of a walnut

Bake with one crust, using the whites of the eggs for frosting.

MRS. A. J. GOULD.

### LEMON PIE.

Grated rind and juice of 1 lemon	$\frac{1}{2}$ cupful sugar
2 tablespoonfuls corn starch	$1\frac{1}{2}$ cupfuls cold water
	Beaten yolks of 2 eggs

Cook in double boiler, stir all the time while cooking, add a small piece of butter. Bake a crust and put in the filling, frost and brown.

MRS. E. D. MILLS.

### ORANGE PIE.

Juice of 2 oranges	4 eggs
4 tablespoonfuls sugar	1 tablespoonful butter

Cream the butter and sugar together. Add the beaten yolks, then the grated rind and juice of the oranges; lastly the whites beaten to a froth. Bake with one crust.

MRS. G. E. CONGER.

### MOCK MINCE PIE.

4 crackers	1½ cupfuls of sugar
1 cupful molasses	1 cupful of vinegar or
1 cupful water	boiled cider
½ cupful of butter	1 cupful of seeded raisins

Two eggs beaten and stirred in the last thing.  
Spice to taste. LETTIE CARPENTER.

### CREAM PIE.

Beat together 2 eggs, 3 tablespoonfuls of sugar, 2 of flour, and a little salt, a little over ½ pint of cream and milk; or if you use all milk add a large tablespoonful of butter. The secret of this being nice is in the baking. ALICE G. BRADLEY.

### MOCK MINCE PIE.

1 cupful molasses	1 cupful water
1 cupful raisins	1 cupful vinegar
1 cupful sugar	1 cupful butter
1 cupful of cracker crumbs	Spice to taste

Beat all together, except the crumbs. Add them after removing from the fire. This will make the filling for four pies. MRS. O. A. MCFARLAND.

### RHUBARB PIE.

Take 1 cupful of chopped rhubarb, 1 egg, 1 cupful sugar. Mix all well together. This makes 1 pie, is much like a lemon pie and is good for a change. Canned rhubarb can be used.

MRS. E. R. WHEELER.

### TART CRUST.

One cupful of lard warmed a little; add the white of 1 egg and beat together 5 minutes; 1 tablespoonful white sugar, 3 tablespoonfuls water, salt, flour enough to roll. LILLIAN GRAVES.

### SOUR CAEAM PIE.

1 cupful cream	1 tablespoonful flour
1 cupful sugar	1 egg
½ cupful raisins	Flavor with vanilla

Beat the cream and sugar thoroughly together; then add the egg, well beaten. Bake with 2 crusts.

AUGUSTA BAILEY.

### PUMPKIN PIE.

1 quart sifted pumpkin	1 pint sugar (wet maple
2 quarts rich milk	is best)
1 teaspoonful nutmeg	1 teaspoonful salt
2 teaspoonfuls ginger	2 teaspoonfuls cinnamon
	1 beaten egg

Stir the sugar and spice into the pumpkin and add milk, and egg last.

### CREAM PIE.

1 cupful sugar	½ cupful flour
Yolks of 2 eggs	2 tablespoonfuls of milk
	Pinch of salt

Stir into a pint of boiling milk. Stir until cooked. Flavor with vanilla and pour into a crust previously baked. Beat the whites of two eggs with two tablespoonfuls of sugar. Spread on top and brown.

MRS. B. A. HUNT.

### CREAM PIE.

3 tablespoonfuls of sugar	2 tablespoonfuls corn
3 eggs (save the whites of	starch
2 for frosting)	1 cupful sweet cream

Add enough boiling milk to fill the pie. Bake slowly. Much depends upon the baking.

MRS. G. LIVERMORE.

### RHUBARB PIE.

1 cupful sugar	1 cupful chopped rhubarb
$\frac{1}{2}$ cupful seeded raisins	1 egg
chopped	1 heaping tablespoonful of flour

Bake with two crusts. MRS. G. LIVERMORE.

### LEMON PIE.

1 cupful of sugar	$\frac{1}{2}$ pint of water
2 tablespoonfuls flour	2 eggs ( yolks )

Cook this filling with the grated rind and juice of 1 lemon. Bake the crust and put in the filling. Frost and set in the oven to brown. SARA K. PAGE.

### CHOCOLATE PIE.

Scald 1 pint of milk in a double boiler, add 1 tablespoonful corn starch; cook 10 minutes, stir all the time. Add 1 cupful sugar, 2 squares of chocolate grated and melted. When cold flavor with vanilla. Fold into it 1 pint of whipped cream. Bake with only 1 crust, or diamond shaped pieces of pastry on top. MRS. G. E. CONGER.

### RAISIN PIE.

1 cupful raisins	1 small cupful sugar
1 tablespoonful flour	

Cook raisins and sugar, with water enough to cover, slowly 1 hour. Let cool a little, then add the flour. Bake with two crusts. MRS. MEAD.

### SOUR CREAM PIE.

1 scant cupful sour cream	1 cupful new milk
1 egg	1 tablespoonful flour
1 cupful sugar	

Beat the cream, sugar and flour together; then add the egg, well beaten; whip thoroughly. Lastly add milk and flavoring. Bake with 1 crust and frost the top. MRS. BERT ROGERS.







## DESSERTS.

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- . “ ‘And please you know,’ quoth the peasant,  
‘The same dessert is very pleasant.’ ”
- 

### FRUIT TAPIOCA.

One-half cupful tapioca, pour on a pint and a half of boiling water; cook 1 hour, or until clear. Add  $\frac{1}{4}$  teaspoonful salt,  $\frac{1}{3}$  cupful sugar and 1 tea-cupful of berries, or  $\frac{1}{2}$  cupful jelly. MRS. A. DODGE.

### PEACH TAPIOCA.

1 cupful pearl tapioca      1 quart water  
 $\frac{1}{2}$  cupful sugar       $\frac{1}{2}$  teaspoonful salt  
6 canned peaches, or fresh ones in their season

Soak tapioca in water for 2 hours; then add the sugar, salt and the peaches halved or quartered, and cook in a moderate oven until the tapioca becomes transparent and jelly-like and the peaches soft, which will require about  $1\frac{1}{2}$  hours, cooking slowly. Serve with cream. MRS. T. J. B.

### PRUNE WHIPS.

1 pound prunes      4 eggs (whites)  
1 small cupful sugar       $\frac{1}{4}$  teaspoonful salt  
 $\frac{1}{4}$  teaspoonful soda

Soak prunes over night in just enough water to cover. In the morning stone them and stew in the water in which they were soaked until they are soft and will form a thick paste; add sugar. When cool mix thoroughly with the whites of eggs beaten to a stiff froth, adding salt and soda. Turn the mixture into a pudding dish and bake 15 minutes, or till nicely browned, in a slow oven. Serve cold with whipped cream. M. P. STEARNS.

### PEACH JELLY.

1 can peaches                      1 cupful sugar  
½ package gelatine              ¾ cupful water

Soak the gelatine in the water for half an hour or more. Drain syrup from the peaches, putting 1½ or 2 cupfuls syrup into a saucepan to heat. Slice peaches into a fancy glass or china dish and sprinkle half of the sugar over them; add the rest of the sugar to the syrup. When syrup is hot remove from the fire and add the gelatine and water, stirring till dissolved. Pour over peaches and set on ice to harden. Serve with sweetened whipped cream.      F. S. ANDREWS.

### ORANGE FLOAT.

1 quart water                      2 lemons (juice and pulp)  
1 coffee-cupful sugar              4 tablespoonfuls corn starch  
4 or five oranges sliced          3 eggs (whites)

Cook sugar, water, lemon and corn starch together fifteen minutes, stirring all the time. When cold pour over the oranges, sliced into a glass dish, and over the top spread the beaten whites of eggs, sweetened and flavored with vanilla.

MRS. G. L. JOHNSON.

### COFFEE MOSSI.

1 pint cream whipped              1 tablespoonful gelatine dis-  
1 cupful sugar                      solved in a little water  
2 tablespoonfuls coffee steeped in ½ cupful water

Strain the coffee into the gelatine and cool until it is a little thick; then mix all together and pack in an ordinary pail or freezer, and chill.

MRS. GEO. RANNY.

### LEMON JELLY.

Rind and juice of 1 lemon      ½ cupful sugar  
Butter size of a walnut          1 egg well beaten

Beat the mixture well and heat till it comes to a boil.                                      I. M. BARTON.



### RASPBERRY SHERBERT.

1 quart water	1 teaspoonful gelatine
1 pint sugar	3 tablespoonfuls cold water
1 pint raspberry juice	2 lemons ( juice only)

Boil water and sugar together 10 minutes; soak the gelatine in the cold water a short time, and add it to the boiling syrup; strain syrup through cheese cloth into the freezer. When cold add the raspberry juice and the juice of the lemons, or instead of the lemon juice, half a cupful of red currant juice. Freeze.

COOKING SCHOOL MAGAZINE.

### CARAMEL ICE CREAM.

3 eggs	$\frac{1}{3}$ cupful flour
1 cupful sugar	$1\frac{1}{2}$ pints milk

Beat eggs, sugar, flour and stir in the hot milk. Caramelize 1 cupful sugar and pour into custard while both are hot. Cool and add 1 pint whipped cream, sweeten and freeze.

MISS CHARLOTTE WILLS.

### HOW TO CARAMELIZE SUGAR.

Put granulated sugar in buttered frying-pan, place on stove and stir constantly. Remove from fire as soon as dissolved. As no water is used care must be taken not to burn. The sugar when done should look about like light molasses.

MRS. W. G. ANDREWS.

### CARAMEL ICE CREAM.

1 cupful sugar	$\frac{1}{2}$ cupful flour
2 eggs	1 pint milk

Beat eggs, sugar and flour together and stir into boiling milk. Cook until custard thickens. Caramelize  $\frac{1}{2}$  cupful sugar and stir it into the custard when done and while both are hot. When cool, add 1 quart cream, strain into freezer and freeze.

MRS. L. B. CROSS.

### CARAMEL ICE CREAM.

1 pint hot milk                      ¼ cupful sugar  
1 egg                                  1 tablespoonful flour

Pour the hot milk on this and cook 20 minutes. Carmelize  $\frac{3}{4}$  cupful sugar; add to custard while hot, add 1 quart cream,  $\frac{1}{2}$  teaspoonful vanilla, and freeze.

MRS. W. G. ANDREWS.

### MILK SHERBERT.

Juice of 4 lemons                      2 cupfuls of sugar  
   1 quart of milk

This should be frozen immediately after adding the milk.

ADINE M. BELL.

### RASPBERRY SHRUB.

1 quart raspberry juice      1 quart currant juice  
   1 quart granulated sugar

Boil 5 minutes and skim. Bottle while hot. Use 2 tablespoonfuls to tumbler of water.

A. C. W.

### SALTED ALMONDS.

Heat 1 tablespoonful best butter, or 1 scant teaspoonful olive oil, smoking hot. Add  $\frac{1}{2}$  pound of blanched almonds. When the almonds begin to brown sprinkle over them 1 scant tablespoonful of salt, and stir and shake until all are of a golden brown. Oil gives a richer glaze than butter. To blanch the almonds pour over them boiling water and let them stand fifteen minutes, then rub the skins off with a coarse cloth. Salted peanuts are nice and may be prepared in the same way.

HOUSEWIFE.







## C A K E.

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*“Aye, to the leavening, but here’s yet in the word hereafter the kneading, the making of the cake, the heating of the oven, and the baking. Nay, you must stay the cooling, too, or you may chance to burn your mouth.”—SHAKESPEARE.*

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### FRUIT CAKE.

4 pounds sugar	4 pounds butter
40 eggs	4 pounds flour
4 pounds English currants	6 pounds raisins
3 pounds citron	12 nutmegs
8 tablespoonfuls rose water	8 tablespoonfuls cinnamon
8 tablespoonfuls mace	8 tablespoonfuls cloves
½ pint brandy	2 tablespoonfuls soda
4 tablespoonfuls cream tartar	

MRS. C. A. MCFARLAND.

### WHITE CAKE.

2 scant cupfuls sugar	¾ cupful butter
Whites of 5 eggs	3½ cupfuls flour stirred in lightly
⅔ cupful sweet milk	1 teaspoonful cream tartar
½ teaspoonful soda	Flavor

MRS. C. A. MCFARLAND.

### CHOCOLATE LOAF CAKE.

3 eggs	1½ cupfuls sugar
½ cupful butter	½ cupful milk
5 tablespoonfuls grated chocolate	2 teaspoonfuls Royal baking powder
1¾ cupfuls flour	A little salt

Melt the chocolate in part of the milk. This is very nice with a vanilla frosting.

MRS. R. G. PRENTISS.

### ANGEL CAKE.

Whites of 9 large eggs	1 heaping cupful fine gran-
1 cupful flour sifted 5	ulated sugar
times before measuring	$\frac{1}{2}$ teaspoonful each of
$\frac{1}{2}$ teaspoonful cream tar-	lemon and vanilla extract
tar	A pinch of salt

Separate the eggs, add salt and cream tartar to the whites and beat till very stiff; add sugar and flavoring; beat thoroughly, then carefully fold in the flour; put in a moderate oven at once, bake from 40 to 50 minutes. I invert pan to cool when cake is done.

MRS. GEO. RANNEY

### BRIDAL FOOD.

Whites of 6 eggs	1 $\frac{1}{2}$ cupfuls flour
$\frac{1}{2}$ cupful corn starch	$\frac{1}{2}$ cupful butter
$\frac{1}{2}$ cupful milk	1 cupful sugar
3 teaspoonfuls	Royal baking powder
Rose, lemon and almond.	CARRIE L. CROSS.

### BLUEBERRY CAKE.

1 cupful sugar	$\frac{1}{2}$ cupful butter
$\frac{1}{2}$ cupful sweet milk	2 cupfuls sweet milk
$\frac{2}{3}$ cupful blueberries	Whites of 2 eggs
1 teaspoonful cream	$\frac{1}{2}$ teaspoonful soda
tartar	

CARRIE L. CROSS.

### MARBLE CAKE

2 eggs	1 cupful sour cream
1 cupful white sugar	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ teaspoonful soda	2 cupfuls flour

Then pour  $\frac{1}{3}$  of the mixture into another dish and add 3 tablespoonfuls molasses,  $\frac{1}{2}$  teaspoonful cloves, cinnamon and allspice, a little nutmeg, a pinch more soda, 1 tablespoonful flour. Put in the tin alternate light and dark.

L. C. M.

### ANGEL CAKE.

Whites of 5 eggs	1 tumblerful sugar
1 tumblerful flour	1 teaspoonful cream tar-
1 teaspoonful vanilla	tar

Sift the flour 4 times, add the cream tartar and sift again. Sift the sugar, beat the eggs to a stiff froth, add the sugar lightly, then the flour gently, then the vanilla. Bake 45 minutes in a moderate oven. Do not open the oven door until the cake has been in at least 15 minutes. Do not grease the pan; turn it upside down to cool. MRS. I. L. PEARL.

### SPONGE CAKE.

3 eggs	1 cupful sugar
1 cupful flour	3 teaspoonfuls Royal baking pow-
	der sifted into flour

Beat sugar and yolks together, then add whites whipped to a stiff froth; add flour. When ready for the tin stir in 3 tablespoonfuls boiling water and 1 teaspoonful essence of lemon.

MRS. THOMAS WATERMAN.

### ANGEL CAKE.

Whites of 11 eggs	1 cupful flour
1½ cupfuls sugar	1 teaspoonful cream tartar
	1 teaspoonful vanilla

Put cream tartar into flour, sift 5 times; sift sugar, beat eggs very stiff, add sugar and mix carefully; add flour gradually, stirring all the while; last the flavoring. Turn quickly into an ungreased tin. Bake 40 minutes in a moderate oven.

SUSAN C. NYE.

### CENTENNIAL CAKE.

1 cupful butter	2 cupfuls sugar
3 cupfuls flour	2 eggs
1 cupful milk	1 teaspoonful soda
	2 teaspoonfuls cream tartar

Flavor with anything you like. MRS. AUSTIN.

### SPONGE CAKE (TWO LOAVES).

4 eggs	1½ cupfuls sugar
2 cupfuls flour	1 cupful milk

Beat the whites and yolks separately, add sugar to yolks slowly, stir in the whites, then the flour which has been thoroughly mixed with 2 teaspoonfuls cream tartar, 1 teaspoonful soda and a little salt. Add the milk boiling hot, beat until thoroughly mixed. Bake in a moderate oven.

MRS. E. E. HOLMES.

### COFFEE CAKE.

1 cupful brown sugar	1 cupful butter
2 eggs	½ cupful molasses
1 cupful strong cold coffee	1 teaspoonful soda
1 teaspoonful cloves	2 teaspoonfuls cinnamon
5 cupfuls sifted flour	1 cupful raisins or currants

Add the fruit last, rubbed in a little of the flour. Bake about 1 hour.

MRS. G. L. JOHNSON.

### SPONGE CAKE (ONE I ALWAYS USE).

2 eggs well beaten	1 cupful sugar
¼ cupful cold water in which sift ½ tea- spoonful soda	1¼ cupfuls flour
	1 teaspoonful cream tartar
	Flavor to taste

Miss T.

### BERWICK SPONGE CAKE.

3 eggs	1½ cupfuls sugar
¾ cupful milk	½ teaspoonful salt
½ teaspoonful soda	1 teaspoonful cream tartar
1 teaspoonful vanilla or lemon	2 cupfuls flour

Beat the eggs, yolks and whites separately, then with the sugar 5 minutes; add the milk, then the flour sifted 3 times with the salt, cream tartar and soda. Bake in a large shallow tin.

A. C. W.

# FRUIT CAKE.

½ cupful sugar	½ cupful milk
½ cupful water	⅓ cupful butter and lard
1 cupful fruit	1 teaspoonful soda
2 cupfuls flour	Spices of all kinds

One egg to be broken in the last thing and then beaten 5 minutes. Miss T.

# FRUIT CAKE (TWO LOAVES).

1 cupful sugar	1 cupful molasses
1½ cupfuls butter	4 eggs
4 cupfuls flour	1 pound raisins
1 pound currants	¼ pound citron
1 nutmeg	1 teaspoonful cinnamon
1 teaspoonful cloves	1 teaspoonful allspice
1 teaspoonful mace	1 teaspoonful lemon juice
1½ teaspoonfuls soda	

Mrs. L. B. Cross.

# NUT CAKE.

1 egg	1 cupful white sugar
¼ cupful butter	½ cupful sweet milk
1½ cupfuls flour	2 teaspoonfuls cream tartar
1 teaspoonful soda	1 cupful chopped walnuts
Stir well.	Mrs. E. G. S.

# CHEAP FRUIT CAKE.

½ cupful butter	2 tablespoonfuls sugar
Beat well; add	
2 eggs	1 cupful molasses
1 teaspoonful soda	½ teaspoonful each cloves
2 cupfuls flour	and nutmeg
1 cupful fruit	
Mrs. E. G. Smith.	

### ROLL JELLY CAKE.

2 eggs	$\frac{1}{2}$ cup white sugar
$\frac{1}{2}$ cup flour	$\frac{1}{2}$ teaspoonful cream tartar
$\frac{1}{4}$ teaspoonful soda	A pinch of salt

Bake in a long tin; when baked spread with jelly and roll.

MRS. E. G. SMITH.

### RIBBON CAKE.

2 cupfuls sugar	$\frac{2}{3}$ cupful butter
1 cupful milk	3 cupfuls flour
3 eggs	1 teaspoonful cream tar-
$\frac{1}{2}$ teaspoonful soda	tar

Flavor with vanilla

Bake half in two pans. To the remainder add 1 cupful chopped raisins,  $\frac{1}{2}$  cupful currants, a little citron, cinnamon and cloves, 3 tablespoonfuls molasses, a little flour. Bake this in two pans and put all together with jelly or icing.

H. E. PEARL.

### ONE EGG CAKE.

$\frac{2}{3}$ cupful sugar	$1\frac{1}{2}$ cupfuls flour
Yolk of 1 egg in a cup, fill with milk	2 teaspoonfuls Royal baking powder

Frost with the white of the egg or bake for a layer cake.

LILLIAN GRAVES.

### FRUIT CAKE.

3 cupfuls sugar	2 cupfuls butter
4 cupfuls flour	1 cupful sweet milk
2 teaspoonfuls cream tar-	1 teaspoonful soda
tar	3 pounds raisins
2 pounds currants	$\frac{1}{4}$ pound candied citron
$\frac{1}{4}$ pound candied lemon	1 nutmeg
2 teaspoonfuls cinnamon	1 teaspoonful cloves
8 eggs	

MRS. E. G. FRENCH.

### GOLD CAKE.

$\frac{3}{2}$ cupful butter	1 cupful sugar
$\frac{1}{2}$ cupful sweet milk	Yolks of 3 eggs
$\frac{1}{2}$ teaspoonful soda	1 teaspoonful cream tar-
	tar
	MRS. HENRY PORTER.

### SPONGE CAKE.

1 cupful sugar	$\frac{1}{2}$ cupful sweet milk
1 cupful flour	1 egg
2 teaspoonfuls cream tar-	1 teaspoonful soda
tar	Butter size of an egg
	MRS. ARTHUR PIKE.

### FRUIT CAKE.

1 cupful sugar	1 cupful butter
3 eggs	1 cupful molasses
1 teaspoonful cloves	1 teaspoonful cinnamon
1 nutmeg	$\frac{1}{3}$ cupful cold water
$1\frac{1}{2}$ teaspoonfuls soda	$4\frac{1}{2}$ cupfuls flour
1 cupful stoned raisins	$\frac{1}{2}$ cupful currants
	$\frac{1}{2}$ cupful citron
Beat whites and yolks of eggs separately.	
MRS. ALLEN ATWOOD.	

### FARMERS' FRUIT CAKE.

1 egg	1 cupful sugar
$\frac{1}{2}$ cupful butter	$\frac{1}{2}$ cupful sour milk
2 cupfuls flour	1 teaspoonful soda
1 teaspoonful cloves	2 teaspoonfuls cinnamon
2 teaspoonfuls nutmeg	1 cupful sour dried apples

Soak apple over night, then chop fine and simmer 2 hours in a cupful of molasses. Add the apple last.

MRS. H. H. COWLES.

### SPONGE CAKE.

2 eggs	1 cupful sugar
½ cupful sweet cream	1 cupful flour before sifting
½ teaspoonful soda	1 teaspoonful cream tartar
A little salt	Flavoring

MRS. GOULD.

### SPICE CAKE.

1 cupful brown sugar	½ cupful butter
2 eggs	2½ cupfuls flour
½ cupful milk	2 tablespoonfuls molasses
1 teaspoonful cinnamon	½ teaspoonful nutmeg
and cloves	1 teaspoonful soda
	1 cupful raisins

MRS. J. D. ODELL.

### CREAM CAKE.

1 cupful sugar	Yolks of 2 eggs
White of 1 egg	½ cupful sweet milk
Butter size of a small egg	3 teaspoonfuls Royal bak-
1½ cupfuls flour	ing powder

Beat together and bake in two layers. L. C. M.

### PORK CAKE.

1 pound salt pork	2 cupfuls black molasses
1 cupful sugar	1 cupful strong hot coffee
2 pounds raisins	1 pound currants
1 tablespoonful soda	1 tablespoonful of all kinds
1 nutmeg	spice
	7 cupfuls flour

MRS. CARRIE ANNIS.

### HERMIT CAKE.

2 eggs	1½ cupfuls brown sugar
⅔ cupful butter	1 cupful chopped raisins
1 teaspoonful all kinds	6 teaspoonfuls milk
spice	1 teaspoonful soda

Flour to make a batter as thick as for griddle cakes. Frost the top. MRS. SMITH HEBB.



## MARBLE CAKE.

### LIGHT PART.

Whites of 3 eggs	½ cupful butter
½ cupful sugar	½ cupful milk
2 cupfuls flour	1½ teaspoonfuls baking powder

### DARK PART.

Yolks of 3 eggs	1 cupful molasses
½ cupful butter	2 cupfuls flour
1 teaspoonful soda	⅓ cupful milk
Cloves, cinnamon and nutmeg	
ANGIE S. TITUS.	

## NUT CAKE.

4 eggs	1½ cupfuls sugar
½ cupful butter	½ cupful milk
2½ cupfuls flour	2 teaspoonfuls Royal baking powder
1 cupful raisins	1 cupful walnut meats
1 teaspoonful lemon extract	

C. R. FARRINGTON.

## LEMON CAKE.

3 eggs	1½ cupfuls sugar
½ cupful butter	1 cupful milk
2 cupfuls flour	2 teaspoonfuls Royal baking powder

Makes three layers

### FILLING FOR THE ABOVE.

1 egg	Juice and grated peel of 1 lemon
1 cupful sugar	
1 tablespoonful flour	1 teaspoonful cold water

Mix and bake in hot oven until thick, then cool and spread between the layers.

MRS. THOMPSON.

### FIG CAKE.

1 cupful sugar	3 tablespoonfuls melted
2 eggs	butter
1¾ cupfuls flour	½ cupful milk
½ teaspoonful soda	1 teaspoonful cream tartar

#### FILLING FOR ABOVE

1 pound figs      1 cupful sugar      ½ cupful water  
 Boil 16 minutes, cool and spread between layers.  
 MRS. THOMPSON.

### COLD WATER SPONGE CAKE.

1 small cupful sugar      2 eggs      A little salt  
 Beat 10 minutes; add  
 1½ cupfuls flour      1½ teaspoonfuls Royal  
 Small ½ cupful cold water      baking powder mixed  
 1 teaspoonful vanilla      with the flour  
 Bake in a moderate oven 20 minutes. Do not  
 open oven door for 15 minutes.      MRS. SAYLES.

### JELLY ROLL.

3 eggs      1 cupful of sugar  
 2 tablespoonfuls sweet milk      1 cupful flour  
 1 heaping teaspoonful Royal baking powder  
 Beat the whites and yolks separately. Bake.  
 While hot remove from the pan and lay in a cloth  
 wet in cold water. Spread with jelly, roll and sprinkle  
 with powdered sugar.      MRS. A. J. GOULD.

### NUT CAKE.

3 eggs	1½ cupfuls sugar
½ cupful brown butter	½ cupful sweet milk
2½ cupfuls flour	1 teaspoonful cream tartar
½ teaspoonful soda	1 cupful butternut meats
1 teaspoonful salt	

ALICE G. BRADLEY.

### DRIED APPLE CAKE.

1½ cupfuls dried apple	1 cupful molasses
½ cupful brown sugar	1 cupful sour milk
½ cupful butter	3 cupfuls flour
1 egg	1 teaspoonful soda

Spices of all kinds

Soak the apple over night, then chop fine; simmer in the molasses until soft, then add the other ingredients.

MRS. HENRY PORTER.

### ORANGE CAKE.

Beat yolks of 4 eggs and white of 1 egg, 1 cupful sugar, ¼ cupful butter, ½ cupful milk, 1½ cupfuls flour, 1½ teaspoonfuls Royal baking powder, or ¾ teaspoonful cream tartar and ⅜ teaspoonful soda instead.

### FILLING

Beat white of 1 egg to a stiff froth, add 1 orange grated, 1 cupful sugar. Spread between layers. Use the whites of 2 eggs for frosting. MRS. THOMPSON.

### PLAIN DARK CAKE.

1½ cupfuls sugar	3 tablespoonfuls molasses
¾ cup butter	2 eggs
½ cupful sour milk	1 cupful chopped raisins
1 teaspoonful soda	2 cupfuls flour

A little of all kinds of spice

Very nice.

MRS. W. H. LESLIE.

### SPONGE CAKE.

3 eggs	1½ cupfuls sugar
2 cupfuls flour	½ cupful water or milk
½ teaspoonful soda	1 teaspoonful cream tartar
A pinch of salt	Flavor with lemon

Beat the eggs 2 minutes, then add the sugar and beat 5 minutes, then 1 cupful flour with cream tartar beat 2 minutes, then the water or milk with soda and beat 1 minute, then the rest of flour with salt and beat 2 minutes. Bake in a quick oven 20 minutes.

MRS. W. LESLIE.

### PORK CAKE.

1 cupful molasses	1 teaspoonful soda
4 tablespoonfuls sugar	2 teaspoonfuls cloves
1 cupful pork	1 teaspoonful cinnamon
1 cupful hot water	1 cupful raisins

Chop the pork fine. Seed the raisins. Bake 40 minutes in a brisk oven. MRS. W. H. LESLIE.

### WHITE CAKE (SPLENDID).

2 even cupfuls sugar	Scant $\frac{1}{2}$ cupful butter
1 cupful sweet milk	3 even cupfuls flour
1 even teaspoonful soda	2 even teaspoonfuls cream tartar

Whites of 4 eggs beaten stiff added last. Mix all with *hand*; add whites, then mix more.

MRS. THOMPSON.

### JELLY ROLL.

2 eggs	1 cupful sugar
6 tablespoonfuls sweet milk	1 teaspoonful cream tartar
	$\frac{1}{2}$ teaspoonful soda
1 $\frac{1}{2}$ cupfuls flour	1 teaspoonful vanilla

Bake in a sheet which measures about 9x15 inches, and in a quick oven; turn out on a damp towel, spread with jelly and roll.

MRS. ARTHUR PIKE.

### CREAM PUFFS.

One cupful hot water,  $\frac{1}{2}$  cupful butter; put on stove; when it boils stir in 1 cupful dry flour, take out all the lumps. When cool stir in 2 eggs well beaten and soda as large as a pea. Drop on tins and bake 20 minutes; then look in; bake 10 minutes more. When cold open the side and put in cream made as follows: One pint milk set in hot water until it boils, 2 tablespoonfuls corn starch wet in a little milk, 2 tablespoonfuls sugar, yolks of 2 eggs. Beat all and put in boiling. Add butter size of a nutmeg, 2 teaspoonfuls lemon extract, and cool.

MRS. THOMPSON.

### RAISIN LAYER CAKE.

Yolks of 3 eggs	White of 1 egg
$\frac{1}{3}$ cupful butter	1 cupful sugar
1 cupful milk	2 cupfuls flour
2 teaspoonfuls cream tartar	

#### FILLING FOR ABOVE

White of 2 eggs beaten stiff, 1 cupful chopped raisins. Make a syrup of  $\frac{3}{4}$  cupful sugar, 3 table-spoonfuls water, boil 5 minutes, pour over eggs slowly, add raisins, beat until cool. MAE L. CHENEY.

### CREAM CAKE.

4 eggs (whites and yolks	2 cupfuls sugar
beaten separately)	1 cupful sweet cream
2 heaping cupfuls flour	1 teaspoonful soda
2 teaspoonfuls cream tartar	sifted with the flour

Add the whites of eggs the last thing before the flour, and stir flour in gently without beating.

MRS. G. L. JOHNSON.

### CHOCOLATE CAKE.

2 Two squares of chocolate (melted),  $\frac{1}{2}$  cupful sweet milk, yolk of 1 egg; boil until it thickens, stirring constantly. Then add, 1 cupful of sugar,  $\frac{1}{2}$  cupful milk, 2 cupfuls of flour, 1 teaspoonful soda, 1 teaspoonful vanilla, butter size of a walnut. Bake in 2 layers.

#### FROSTING

White of 1 egg, 1 cupful sugar. Boil sugar, with enough water to melt it, until it strings. Turn in the beaten white of the egg. Stir until cold. Flavor with vanilla.

PERSIS L. MCFARLAND.

### GOLD CAKE.

3 cupfuls sugar	1 cupful butter
$1\frac{1}{2}$ cupfuls sweet milk	1 teaspoonful cream tartar
$\frac{1}{2}$ teaspoonful soda	5 cupfuls flour
Yolks of 1 dozen eggs	

MRS. MARY JORDAN.

### LEMON LAYER CAKE.

1 cupful sugar	Butter size of an egg
2 eggs	½ cupful sweet milk
1⅔ cupfuls flour	2 teaspoonfuls Royal bak- ing powder

#### FILLING.

Juice and grated rind 1 lemon	1 tablespoonful flour
½ cupful water	1 egg
	½ cupful sugar

Cook in double boiler.      MRS. C. E. EWERS.

### ICE CREAM CAKE.

1 cupful of sugar	½ cupful of butter
½ cupful of sweet milk	2 cupfuls of flour
1 teaspoonful of vanilla	1 ½ teaspoonfuls baking powder
Whites of three eggs	

Make in 3 layers.

#### FROSTING.

Yolks of 3 eggs	1 cupful of sugar
½ teaspoonful vanilla	

Beat 15 minutes. Put this in each layer and on the top.      MRS. MARY JORDAN.

### ANGEL CAKE.

Whites of 9 eggs, pinch of salt, ½ teaspoonful cream tartar with the eggs; beat till you can turn your patten upside down; add 1¼ cupful sugar, 1 cupful flour sifted 5 times, 1 teaspoonful vanilla. Bake 50 minutes. Invert the pan when you take from the oven. Use a pan with a hole in the center. Frost.      MRS. FAIRCHILD.

### WHITE CAKE.

1½ cupfuls sugar	1 cupful milk
2 cupfuls flour	4 tablespoonfuls melted but- ter
1 heaping teaspoonful Royal baking powder	

Whites of 3 eggs, beaten and added last.

MRS. IDA C. CHURCHILL.

### GOLD AND SILVER CAKE.

1 cupful butter	2 cupfuls sugar
1 cupful milk	4 cupfuls flour sifted with 2
4 eggs	teaspoonfuls cream tartar
	and 1 teaspoonful soda

Take half the ingredients, put the yolks in the gold and the whites in the silver. Flavor differently.  
MRS. J. FOSTER.

### COFFEE CAKE.

1 cupful sugar	$\frac{1}{2}$ cupful melted butter
$\frac{1}{2}$ cupful strong coffee	$\frac{1}{4}$ cupful molasses
2 cupfuls flour	2 eggs
Cinnamon and cloves	1 teaspoonful soda
$\frac{1}{2}$ pound walnuts	1 cupful dates chopped fine
Bake 1 hour	MRS. IDA C. CHURCHILL.

### DELICATE CAKE.

1 cupful corn starch	1 cupful butter
2 cupfuls sugar	1 cupful sweet milk
2 cupfuls flour	Whites of 7 eggs

Rub butter and sugar to a cream, mix 1 teaspoonful cream tartar with the flour and corn starch, dissolve  $\frac{1}{2}$  teaspoonful soda in the milk and add to the sugar and butter, then add the flour and beaten whites of eggs. Flavor to taste. (Never fails to be good.)  
MRS. G. L. J.

### CORN STARCH CAKE.

1 cupful butter	3 cupfuls sugar
1 cupful sweet milk	3 cupfuls flour
1 cupful corn starch	2 teaspoonfuls Royal bak-
1 teaspoonful vanilla	ing powder
	Whites of 12 eggs

### FILLING FOR ABOVE.

Whites of 2 eggs, frosting sugar enough to make stiff, 1 cupful of English walnuts chopped; put between layers.  
MRS. L. B. CROSS.

# GOLD CAKE.

1 cupful sugar	$\frac{3}{4}$ cupful butter
$\frac{1}{2}$ cupful sweet milk	$1\frac{1}{2}$ cupfuls flour
Yolks of 8 eggs	2 heaping teaspoonfuls
	Royal baking powder
	MRS. FAIRCHILD.

# LOAF CAKE.

1 cupful butter	2 cupfuls sugar
3 cupfuls flour	3 eggs
1 teaspoonful soda	1 cupful new milk
	1 grated nutmeg
Beat 20 minutes.	MRS. AUSTIN.

# CHOCOLATE GLACE CAKE.

Beat to a cream a generous  $\frac{1}{2}$  cupful of butter and gradually work into this 1 cupful sugar. Add 1 square of chocolate melted, also 2 unbeaten eggs. Beat vigorously for five minutes, then stir in  $\frac{1}{2}$  cupful milk and lastly  $1\frac{1}{2}$  cupfuls flour with which have been mixed 2 teaspoonfuls baking powder. Flavor with vanilla. Pour into a buttered shallow cake pan and bake for  $\frac{1}{2}$  hour in a moderate oven. When cool spread with glaze frosting. JENNIE BELL.

# FRUIT JELLY CAKE.

## LIGHT PART.

6 eggs (whites)	$1\frac{1}{2}$ cupfuls sugar
$\frac{1}{2}$ cupful butter	$\frac{1}{2}$ cupful sweet milk
2 cupfuls flour	1 heaping teaspoonful
	Royal baking powder

## DARK PART

6 eggs (yolks)	$1\frac{1}{2}$ cupfuls dark sugar
$1\frac{1}{2}$ cupfuls flour	$\frac{1}{2}$ cupful butter
$\frac{1}{2}$ cupful sweet milk	1 pint stoned raisins
1 teaspoonful cloves, nutmeg and cinnamon	1 heaping spoonful baking powder
Put together with jelly.	LILLIAN GRAVES.



### CHOCOLATE CREAM PIE.

Cream together 1 cupful of sugar and  $\frac{1}{2}$  cupful of butter. Beat in  $\frac{2}{3}$  cupful milk, add  $\frac{1}{2}$  teaspoonful of soda, add  $1\frac{3}{4}$  cupfuls flour with 1 teaspoonful cream tartar, 2 eggs, whites and yolks beaten separately; add the whites the last thing. Bake in layer tins.

#### FILLING.

Two tablespoonfuls grated chocolate,  $4\frac{1}{2}$  tablespoonfuls of sugar, a little milk; boil and thicken with flour, then spread between the layers. Put whipped cream on top.

MRS. NORRIS.

### BANBERRY TARTS.

1 cupful chopped raisins	1 lemon
1 beaten egg	1 cupful sugar
1 Boston cracker	1 tablespoonful butter

Roll cracker fine, squeeze juice and chop lemon fine, mix all together. Cut large circles of rich pie crust, put a small tablespoonful of filling in each and make turnover style.

LUCY BAKER.

### CHOCOLATE CAKE.

1 cupful sugar	$\frac{1}{2}$ cupful milk
1 egg	2 cupfuls of flour
Butter size of an egg	1 teaspoonful Royal baking powder

#### FROSTING.

Four tablespoonfuls of sweet cream and confectionery sugar enough to thicken. Flavor with vanilla, melt chocolate and pour into the cream and sugar.

SUSAN G. DEAL.

### DOLLY VARDEN CAKE.

1 cupful sugar	$\frac{1}{2}$ cupful butter beaten to a cream
$\frac{1}{2}$ cupful sweet milk	Whites of 3 eggs beaten to a froth
2 cupfuls flour	
1 teaspoonful Royal baking powder	MRS. N. A. WATERMAN.

### PORK FRUIT CAKE.

One egg, 1 cupful sugar,  $\frac{1}{2}$  cupful molasses, 1 large half cupful fine chopped salt pork, 1 cupful sour milk, 1 teaspoonful each soda, cinnamon, cloves and allspice, 1 cupful seeded raisins, thoroughly mixed with 3 cupfuls flour.

MRS. S. F. SAYLES.

### SNOW-BALL CAKE.

1 cupful sugar	$\frac{1}{2}$ cupful butter
$\frac{1}{2}$ cupful milk	2 cupfuls flour
Whites of 3 eggs beaten stiff	1 teaspoonful cream tartar
	$\frac{1}{2}$ teaspoonful soda

MRS. S. F. S.

### DELICIOUS CAKE.

2 cupfuls white sugar	1 cupful butter
1 cupful milk	3 eggs
$\frac{1}{2}$ teaspoonful soda	1 teaspoonful cream tartar
3 cupfuls flour	

Beat butter and sugar together, add the yolks of eggs, then the beaten whites, dissolve the soda in the milk, rub the cream tartar in the flour and add last.

MRS. SMITH HEBB.

### A GOOD FRUIT CAKE WITHOUT EGGS.

2 cupfuls thick milk	2 cupfuls brown sugar
$\frac{1}{2}$ cupful molasses	$\frac{1}{2}$ cupful butter
1 cupful chopped raisins	1 teaspoonful cinnamon
2 teaspoonfuls soda	and nutmeg
$\frac{1}{2}$ teaspoonful cloves	4 cupfuls flour
Bake in 2 tins.	MRS. B. S. FULLINGTON.

### FIG FILLING.

$\frac{1}{2}$ pound of figs	$\frac{3}{4}$ cupful of sugar
White of 1 egg	Juice of an orange

Soak the figs in warm water until soft, chop fine. Beat the egg to a stiff froth, add this the last thing. Very nice.

MRS. FAIRCHILD.

### WATERMELON CAKE.

One cupful sugar,  $\frac{1}{2}$  cupful butter beaten to a cream, whites of 3 eggs beaten to a stiff froth,  $\frac{1}{2}$  cupful sweet milk,  $\frac{1}{2}$  teaspoonful soda dissolved in the milk, 2 cupfuls flour, 1 teaspoonful cream tartar in the flour, stir whites in last. Take out a little more than  $\frac{1}{3}$  of the batter and add to it red sugar enough to color it; add a handful of seeded raisins. Bake in a round loaf with the red part in the center.

MRS. NORRIS.

### GOLDEN FROSTING.

Yolks 3 eggs, 1 cupful sugar, beat 15 minutes or until stiff enough to spread. Flavor with vanilla.

### SOFT FROSTING FOR CAKE.

Two-thirds cupful flour and water enough to make a stiff paste. Place in a double boiler and cook thoroughly. When cold add one cupful sugar,  $\frac{1}{2}$  cupful butter whipped to a cream, mix by adding a little at a time and flavor. Sprinkle over the top cocoanut or chocolate.

MRS. C. A. MCFARLAND.

### CHOCOLATE FROSTING.

Two tablespoonfuls sweet cream, 2 tablespoonfuls cocoa or grated chocolate. Thicken with confectioners' sugar.

MRS. J. R. HILL.

### CHOCOLATE FILLING.

$\frac{2}{3}$ cupful of grated choco-	1 cupful of sugar
late	1 cupful of boiling water
2 heaping teaspoonfuls of	A small piece of butter
corn starch	A little salt

Moisten the corn starch in a little cold water, add this to the boiling water, let it cook until thick, add a little vanilla.

### APPLE CREAM FILLING FOR CAKE.

Grate 1 large sour apple, add 1 tea-cupful of sugar and the white of 1 egg. Beat 20 minutes with a fork. Flavor with lemon or vanilla.

MRS. A. H. BUCK.

### ROLLED JELLY CAKE.

Three eggs, 1 cupful sugar, 1 cupful flour.

MRS. J. FOSTER.

### LAYER JELLY CAKE.

One cupful cream, 3 cupfuls flour, 2 cupfuls sugar,  
4 eggs.

MRS. J. FOSTER.





## B R E A D.

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*“Here is bread which strengthens men’s hearts and therefore is called ‘The Staff of Life.’”*

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### GENERAL DIRECTIONS FOR MAKING BREAD.

Good flour, good yeast, pure water and sweet milk are the first essentials to the making of “Good Bread.” Flour should always be sifted before measuring, and if kept in a cool pantry, it should be warmed before using. Milk and water should also be warm. It has been the general custom to mix bread at night, but the best bread makers now agree that it is better to raise it more quickly. More of the sweet, natural flavor and strength of the flour is retained if the dough rises quickly, and never more than until double its bulk. Kneading is necessary when water bread is made, but not for milk bread if all the ingredients are mixed thoroughly and it is cut down often with a knife. One of the important steps, and one often overlooked, is that the dough be well covered in all its stages until it is put into the oven. A crust is not desirable until the loaf is in the baking pan. Be very careful about using any flour beyond a dusting of the board when shaping into loaves for often the failure to have good bread is caused by the careless use of a cup of flour which was needlessly worked into the dough at this stage, causing the loaf to rise unevenly in the oven and bulge at the side. Butter the top of the loaf when taken from the oven.

## HOP YEAST.

*"My nature is subdued to what it works in."*—  
SHAKESPEARE.

3 potatoes                      1 tablespoonful of salt  
8 or 10 hops                   $\frac{2}{3}$  cupful of sugar  
1 quart boiling water

Put hops and salt into a bowl and pour over them the boiling water. Peel and grate the potatoes, strain the liquid over them and add sugar. Set on the stove a few minutes to thicken. When milk is warm, stir in one cupful of good yeast, cover and put in a warm place to rise.

MRS. SMITH.

## WHITE BREAD.

11 cupfuls Ceresota flour   2 tablespoonfuls sugar  
2 tablespoonfuls lard        1 tablespoonful salt  
2 cupfuls of scalded sweet   2 cupfuls of water,  
milk                            $\frac{1}{2}$  cupful of water,  $\frac{1}{2}$  cake  
                                     of compressed yeast  
                                     dissolved in it

Rub into the flour, the lard. Mix milk, water, sugar, salt, and then the dissolved yeast. Add the flour, beating thoroughly. Let rise over night. This will make three loaves.

MRS. A. C. WHITTEN.

## BREAD MADE QUICKLY.

1 cake compressed yeast   1 cupful warm water  
1 teaspoonful salt         1 cupful warm milk  
Flour as required

Dissolve the yeast in the water, add one cupful of flour, mix well and let it rise in a bowl placed in a pan of hot water half an hour. When the sponge is foamy, add the milk, salt and flour enough to make a stiff dough, knead until smooth. Divide into 3 parts and shape into long rolls. Let them rise until double the bulk, then bake about half an hour.

H.



### GRAHAM BREAD.

1 cupful warm water	$\frac{1}{4}$ cake of yeast
$\frac{1}{2}$ cupful of molasses	$\frac{1}{2}$ teaspoonful of soda
1 teaspoonful of salt	1 cupful of flour
2 cupfuls of graham flour	

Let this rise over night. In the morning turn without kneading, into baking tins. Let it rise, then bake about one hour. MRS. OSCAR MCFARLAND.

### SCOTCH SHORT BREAD.

1 pound of flour	$\frac{1}{2}$ pound of coffee A sugar
$\frac{1}{2}$ pound of butter (before A little salt it is salted)	

Beat butter and sugar to a cream, add flour and salt, mix well and roll out about  $\frac{1}{4}$  inch thick, cut in small squares, bake in a slow oven. These will need to be very stiff when rolled out or they will melt and not be good. They will keep for weeks and are much better after being kept a week.

MRS. E. G. FRENCH.

### PARKER HOUSE ROLLS.

1 pint milk (scalded)	2 tablespoonfuls sugar
2 tablespoonfuls butter	$\frac{1}{4}$ yeast cake
A little salt	

Make a thick batter and let it rise over night. In the morning add a very little soda dissolved in milk. Knead 15 or 20 minutes, Let it rise, then roll out and cut with a biscuit cutter, brush over with melted butter and fold. Let them rise until very light, bake 20 minutes in a brisk oven. Brush them with melted butter after removing from the oven.

MRS. CHARLOTTE MCFARLAND.

### GRAHAM BREAD, NO. 2.

2 cupfuls sour milk	$\frac{1}{2}$ cupful of sugar
A pinch of salt	1 teaspoonful soda
1 cupful white flour	2 cupfuls entire wheat

This will fill a common bread tin.

MRS. J. R. HILL.

### SALLY LUNN.

½ cupful of sugar	1 cupful of milk
1 egg	2 teaspoonfuls butter
3 teaspoonfuls baking powder	Flour to make as stiff as cake

Bake in a quick oven in a sheet. Nice for tea with butter. MRS. FAIRCHILD.

### SOUP STICKS.

½ cake yeast	¼ cupful warm water
1 heaping tablespoonful of butter	1 cupful scalded milk
½ teaspoonful of salt	1 heaping tablespoonful of sugar
White of 1 egg	Flour for a stiff dough

Add the white of the egg (beaten stiff) the last thing. Knead it long and vigorously. Let it rise in a warm place until light, then knead it down in the bowl. Take out pieces as large as an egg, roll first in a ball, then into long strips about nine inches long and three-fourths of an inch thick. Place them quite a distance apart on the baking tin as they must not touch while rising or baking. Let them rise and bake slowly. They should be nearly all crust and if they dry thoroughly before they are baked they will be crisp and brittle. N. F.

### CREAM TARTAR BISCUIT.

1 quart flour	½ cupful butter or lard
4 teaspoonfuls Royal baking powder	and butter
1 teaspoonful sugar	A little salt
	1 pint of milk

Sift baking powder through the flour, rub in the shortening with the sugar and salt. Mix with the milk as soft as can be handled, roll out and cut with biscuit cutter, lay close together in dripping pan and bake in a very hot oven about 20 minutes.

MRS. MARY JORDAN.

### EGG BISCUIT.

Make a dough as for the cream tartar biscuit and add the last thing the whites of 2 eggs beaten very light. Your biscuits will be as light as feathers.

N. A. FISHER.

### MUFFINS.

2 tablespoonfuls butter	2 cupfuls of flour
2 tablespoonfuls sugar	2 teaspoonfuls of baking
1 cupful of milk	powder, or 1 of soda
1 egg	and 2 of cream tartar

Beat butter and sugar together, add the beaten egg and beat again, then add the milk and flour. Put in the baking powder the last thing and give a good beating. Bake in muffin rings or gem pans, in a quick oven, about 20 minutes.

### BUNS.

¼ cupful yeast	¼ cupful warm water
1 cupful scalded milk	1 tablespoonful sugar
½ teaspoonful salt	2 cupfuls flour

Mix these ingredients into a batter. Place the bowl in a pan of warm water to rise and when full of bubbles add 1 egg well beaten, ¼ cupful melted butter ½ cupful currants, ¼ teaspoonful cinnamon, flour to make a stiff dough. Knead 20 minutes, then let it rise and when light shape into small balls. Place close together in a pan and when very light bake in a moderate oven. When done brush them over with the beaten white of an egg with a little sugar. H.

### OATMEAL BREAKFAST ROLLS.

2 cupfuls cooked oatmeal	1 cupful scalded milk
3 cupfuls of flour	½ cupful of yeast or
A little salt	½ yeast cake

Mix thoroughly at night and let rise in a warm place. In the morning take out into roll pans. Let them rise. Bake 20 minutes.

### BUNS.

$\frac{1}{2}$ yeast cake	$\frac{1}{2}$ cupful sugar
$\frac{1}{2}$ cupful butter	$1\frac{1}{2}$ cupfuls milk

Mix together at night, in the morning add sugar  
some currants and cinnamon. MRS. KNIGHT.

### BUNS.

2 cupfuls bread sponge	1 cupful sweet milk
1 cupful of sugar	$\frac{2}{3}$ cupful of raisins

Mix quite thick and let them rise. Mould in but-  
ter, rise and bake. MRS. HENRY L. PORTER.

### MUFFINS.

1 pint of milk	2 tablespoonfuls butter
$\frac{1}{2}$ cupful of yeast or	2 tablespoonfuls sugar
$\frac{1}{4}$ yeast cake	2 eggs
$\frac{1}{2}$ teaspoonful soda	A little salt
Flour to make a stiff batter	

If you want them for tea, set them to rise at  
noon. When risen, put into rings without stirring  
down. Let them rise in the rings 15 minutes before  
putting into the oven. Bake  $\frac{1}{2}$  hour.

MRS. C. A. MCFARLAND.

### DROP CAKES.

1 pint milk	1 egg
A little salt	$1\frac{1}{2}$ pints flour

This will make 1 dozen. If baked in the morning,  
dip the tops in cold water and put into a warm oven  
about five minutes before tea. Very good.

MRS. SARAH HODGES.

# WHEAT DROP-CAKES.

2 cupfuls flour	2 tablespoonfuls sugar
3 teaspoonfuls baking powder	1 egg
	$\frac{1}{2}$ cupful milk
$\frac{1}{2}$ teaspoonful salt	1 tablespoonful melted butter

Mix the dry ingredients and pass through a sieve. Beat the egg and stir it and the milk into the dry ingredients, add the butter last. Have ready a kettle of hot fat, dip a dessert spoon into the hot fat, take up a spoonful of the mixture and drop into the fat. Fry about six minutes or till done through. Drain on soft paper. C. S.

## POPOVERS NO. 1.

1 pint sweet milk	1 pint of flour
1 egg	1 teaspoonful baking powder
A little salt	
Bake in a hot oven.	LILLIAN C. GRAVES.

## POPOVERS NO. 2.

3 cupfuls of milk	3 cupfuls flour
3 eggs	A little salt
Bake one-half hour.	MRS. W. JONES.

## POPOVERS NO. 3.

1 cupful flour	1 cupful new milk
1 egg	A piece of butter the size of an egg
A little salt	
Bake in gem irons in a quick oven.	MRS. C. E. EWERS.

## POPOVERS NO. 4.

1 egg (well beaten)	1 cupful of sweet milk
1 cupful of flour	A little salt
Bake about 20 minutes in hot irons and a quick oven.	MRS. A. N. DODGE.

### FEATHER MUFFINS.

3 eggs (well beaten)	$\frac{1}{4}$ cupful of sugar
$\frac{1}{2}$ cupful of melted butter	$\frac{1}{2}$ cupful sweet milk
2 cupfuls of flour	1 teaspoonful baking powder

Mix sugar and eggs, add butter, milk, flour and baking powder. "SUNSET HILL HOUSE."

### SPIDER CAKE.

$1\frac{2}{3}$ cupfuls granulated corn meal	1 cupful of sour milk
1 teaspoonful salt	$\frac{1}{3}$ cupful wheat flour
1 teaspoonful of soda	2 eggs beaten well
	2 cupfuls sweet milk
	1 tablespoonful butter

Mix together the meal, flour, salt, soda and butter. Add the eggs, then 1 cupful of sweet milk and the sour milk. Butter a spider with a piece of butter the size of an egg. Pour in the mixture and add, without stirring, the second cupful of sweet milk, Bake in quite a brisk oven. L. M.

### BISCUIT.

1 cupful sweet milk	$\frac{1}{2}$ cupful sour cream
2 teaspoonfuls cream tar-	1 teaspoonful of soda
tar	Flour
	A little salt

LILLIAN GRAVES.

### BOSTON BROWN BREAD, NO. 1.

4 cupfuls of corn meal	2 cupfuls of wheat flour
1 cupful of molasses	1 quart of sweet milk
	1 teaspoonful soda

Steam 2 hours and bake 1. MRS. B. L. AUSTIN.

### BROWN BREAD, NO. 2.

2 cupfuls sweet milk	1 cupful of molasses
1 cupful sour milk	2 cupfuls wheat flour
1 teaspoonful soda	3 cupfuls corn meal
	A little salt

Steam 3 hours.

MRS. H. H. COWLES

### BROWN BREAD, NO. 3.

1 cupful sour milk	3 cupfuls skimmed milk
1 cupful of molasses or	3 cupfuls corn meal
dark maple sugar	2 cupfuls of coarse flour
1 teaspoonful of soda	1 teaspoonful of salt

Steam 3 hours or bake.      MRS. C. J. BELL.

### BROWN BREAD, NO. 4.

2 cupfuls sour milk	$\frac{1}{2}$ cupful of molasses
1 teaspoonful soda	$\frac{1}{2}$ teaspoonful salt
2 cupfuls of Indian meal	1 cupful of flour
	$\frac{1}{2}$ cupful of sweet milk

Steam 2 hours and bake 1.      MRS. FREEMAN.

### JOHNNY CAKE.

1 cupful sour milk or buttermilk	1 cupful of flour
	1 cupful of meal
$\frac{1}{2}$ cupful of sugar	1 egg
1 teaspoonful of soda	A little shortening

MRS. J. HICKEY.

### SNOW ROLLS.

One pint scalded milk,  $\frac{1}{2}$  cupful butter. When cool, add 1 yeast cake dissolved in  $\frac{1}{2}$  cupful warm water, 1 small half cupful sugar, 1 teaspoonful salt, flour enough to make very soft batter. Let rise, roll out, cut, spread with melted butter, fold over. Let rise once more and bake in quick oven. No kneading required. Very nice.      MRS. R. WATERBURY.

### BOSTON BROWN BREAD.

4 coffee-cupfuls of Indian meal	2 cupfuls of coarse flour either wheat or rye
1 tablespoonful of salt	1 teacupful of molasses

Boiling water enough to make a thin batter

When nearly cold, add one-half cupful of yeast. Put in a warm place until it cracks over the top, which should be smooth. Bake 5 or 6 hours.      MRS. POWERS.

BROWN BREAD NO. 5.

2 cupfuls Indian meal	2 cupfuls rye
2 cupfuls sour milk	1 cupful molasses
1 cupful boiling water	2 teaspoonfuls soda
1 teaspoonful salt	$\frac{1}{2}$ teaspoonful ginger
Steam 3 hours.	MRS. THOMPSON.

BROWN BREAD NO. 6.

2 cupfuls meal	$1\frac{1}{2}$ cupfuls boiling water
1 cupful sour milk	1 cupful of molasses
1 cupful rye or graham	1 teaspoonful soda
1 teaspoonful salt	

Pour the boiling water over the meal. When cool add the other ingredients. Steam 3 hours.

MRS. N. A. WATERMAN.

BROWN BREAD NO. 7.

2 bowlfuls stale bread	1 cupful Indian meal
crumbs	1 cupful sour milk
1 coffee-cupful maple	1 teaspoonful soda
sugar	1 tablespoonful salt

Soak the bread crumbs in the sour milk until soft. Steam 3 hours.

MRS. B. A. HUNT.









## BREAKFAST AND TEA.

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*"You would like woman to become a household drudge." "Yes, I would, only drudge doesn't sound well. Call her a ministering angel instead, and it will come to the same thing."*

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### BIRD'S NEST TOAST.

Break eggs carefully, put whites in a deep dish, leave yolks in the shells; beat whites very light, salt then heap in the shape of a nest on slices of dipped and buttered toast; put in the center of each nest one of the yolks, a little pepper and butter. Brown in the oven.

MRS. M. P. STEVENS.

### POTATO SOUFFLE.

A quart mashed potato, a tea-cupful of broken butter, heaping teaspoonful salt stirred in while hot. Keep the potato covered in a hot place; a cupful of cream (or rich milk) set on to warm, 4 eggs, whites and yolks beaten separately. A large, thickly buttered dish is used for baking. Bake 20 minutes, or until nicely browned.

MRS. B. G. FULLINGTON.

### THE BEST BAKED BEANS.

Don't soak over night, but pick over in the morning and wash. For every quart of dry beans take a teaspoonful of soda and cover the beans with water and let boil until the water is green, stirring occasionally, drain off, add more water, stir and drain off, add more water and let come to a boil, drain off, put into the bean pot, add  $\frac{1}{2}$  cupful sugar and a pound of salt pork, cover with water and put in the oven and bake slowly all day. As fast as the water cooks out of them add more. The beans will be dark red and juicy and whole.

MRS. B. ROGERS.

### POTATO PUFF.

1 pint mashed potato      ½ cupful melted butter  
1 cupful sweet milk      Salt and pepper to taste

Add the yolks of 3 eggs and beat the whole mixture till it looks smooth, then stir in the whites of the eggs beaten stiff and bake in quick oven 30 minutes.

MRS. R. G. PRENTISS.

### CHICKEN CROQUETTES.

Three cupfuls finely chopped chicken, season with tea-spoonful chopped parsley, piece of an onion, salt and pepper to taste. Scald 1 cupful milk, stir in table-spoonful butter and flour. When cold add to chicken. Shape in balls, roll in beaten egg and bread crumbs, and fry.

L. WELCH.

### CREAMED POTATOES.

2 cupfuls chopped cold      1 tablespoonful butter  
potatoes      1 cupful milk  
2 tablespoonfuls flour      2 eggs well beaten

Mix the whole with the cold potato until thoroughly light, put in a pudding dish and bake to a golden brown. The quality depends on the very thorough beating of the eggs, so the potatoes will be light and porous after baking.

MRS. H. E. FAIRCHILD.

### BANANA SHORT-CAKE.

1 pint flour      1 large teaspoonful Royal  
⅓ cupful shortening made      baking powder  
moist with milk

Slice 3 bananas and 1 orange; grate the best of the yellow orange rind; mix with a cupful of sugar. Split the freshly made cake, butter and fill with the prepared fruit; 4 spoonfuls of sweet cream is a great addition. The white of an egg can be beaten with it and sweetening and flavoring added.

MRS. B. L. AUSTIN.

### BEST DUTCH CHEESE.

Scald the milk until the curd settles to the bottom of the pan; strain and press. For every pint of the curd add a piece of butter the size of an egg and salt to taste. Work all together with the hands until it creams; pack in molds. MRS. B. ROGERS.

### CINNAMON DROPS.

1 egg	1 cupful sugar
1 cupful molasses	$\frac{1}{2}$ cupful butter
1 cupful water	2 teaspoonfuls cinnamon
1 heaping teaspoonful soda	5 cupfuls flour

Bake in cups.

MR. A. PIKE.

### BREAKFAST GEMS.

1 egg	2 tablespoonfuls sugar
2 tablespoonfuls butter	$\frac{2}{3}$ cupful milk
1 cupful flour	2 teaspoonfuls cream
1 teaspoonful soda	tartar

Bake 15 minutes in a hot oven

MRS. O. BUCK.

### HAM CROQUETTES.

1 cupful cooked ham, chopped fine	2 cupfuls mashed potatoes
2 eggs	1 tablespoonful butter
	Little pepper and mustard

Beat the eggs and beat all into potato; shape into balls, roll in bread crumbs, then in beaten egg and again in bread crumbs, and fry. MRS. WELCH.

### CHEESE STRAWS.

One cupful grated cheese mixed with 1 cupful flour,  $\frac{1}{2}$  teaspoonful salt, pinch of cayenne pepper and piece of butter size of an egg; add enough cold water to enable one to roll the paste, then cut in strips 7 inches long by  $\frac{1}{2}$  inch wide; put on tins and bake 5 or 10 minutes. MRS. L. M. JONES.

### SALMON CROQUETTES.

One can salmon. Break to pieces fine with fingers; 1 tablespoonful finely chopped celery, 1 teaspoonful chopped parsley, little grated onion, salt pepper and 1 tablespoonful lemon juice. Mix all together with  $\frac{1}{2}$  cupful sweet cream; shape in croquetts, roll in beaten egg, then in bread crumbs, and fry.

MRS. W.

### SCALLOPED POTATOES.

Peel and slice potatoes thin. Butter an earthen dish, put in a layer of potato, season with salt, pepper and butter, a bit of onion chopped fine; sprinkle on a little flour. Now put on another layer of potato and the seasoning. Continue in this way till the dish is filled. Just before putting into the oven pour a cupful of milk over. Bake  $\frac{3}{4}$  of an hour.

MRS. H. MAXFIELD.

### POTATO SOUFFLE.

6 large smooth potatoes     $\frac{1}{2}$  cupful boiling milk  
1 tablespoonful butter    Whites of 4 eggs  
Salt and pepper to taste

Bake 45 minutes. Take the potatoes from the oven and with a sharp knife cut them in two lengthwise; scoop out the potato with a spoon and put in a hot bowl; mash light and fine; add the seasoning, butter and milk and then half the whites of the eggs. Fill the skins with the mixture, cover with the remaining white of the egg, and brown in the oven. Great care must be taken not to burn the skins.

MRS. H. C. FULLINGTON.

### BREAKFAST ROLLS.

1 cup sweet milk	$\frac{1}{2}$ cup sugar
1 egg	1 pint flour
Butter size of an egg	2 teaspoonfuls cream tartar
1 teaspoonful soda	Bake

This will make 12 rolls. MRS. F. W. HOLMES.

## CHICKEN SOUFFLE.

2 cupfuls milk	1 teaspoonful salt
1 tablespoonful each of butter and flour	1 salt-spoonful pepper
3 eggs	½ cupful stale bread crumbs
2 cupfuls raw chicken meat chopped fine	1 teaspoonful chopped parsley

Make a white sauce of the milk, flour, butter, salt and pepper. Add the bread crumbs and cook 2 minutes. Add chicken and yolks of eggs well beaten, the parsley, and lastly the whites beaten stiff. Bake in buttered pudding dish 35 minutes. Serve immediately with

## MUSHROOM SAUCE.

Two tablespoonfuls butter melted, add 2 tablespoonfuls flour, 1½ cupfuls chicken stock, 5 peppercorns, 1 slice onion and carrot, a sprig of parsley, and blade of mace. Simmer 30 minutes. Add ¾ cupful of milk. Strain. Add mushrooms cut in slices. Salt and pepper to taste. Cook 3 minutes. The souffle is nice without the sauce which may be omitted. Must be served as soon as taken from the oven as it will fall if allowed to stand.

MISS CHARLOTTE WILLS, Boston Cooking School.

## TEA OR BREAKFAST GEMS.

1 cupful sweet milk	1 egg
1 pint flour	1 tablespoonful shorten- ing
1 tablespoonful sugar	
1 tablespoonful baking powder	1 teaspoonful salt

Bake in tin or iron gem pans.

BELLE L. BUTLER, New York City.







## SMALL CAKES & COOKIES

*“Variety’s the spice of life.”*

### GINGER SNAPS.

1 cupful molasses	1 cupful sugar
1 cupful butter	$\frac{1}{2}$ cupful sour milk
1 tablespoonful vinegar	1 teaspoonful soda
1 teaspoonful ginger	Flour to roll

MRS. THOMPSON.

### COOKIES.

1½ cupfuls sugar	$\frac{3}{4}$ cupful butter
2 eggs	2 tablespoonfuls sweet
1 heaping teaspoonful	milk
baking powder	$\frac{1}{2}$ teaspoonful salt
Sprinkle a little sugar on	Flour to roll
top	

MRS. THOMPSON.

### SPONGE DROPS.

3 eggs	1 cupful sugar
1 teaspoonful cream tar-	$\frac{1}{2}$ teaspoonful soda
tar	1½ cupfuls flour
	Salt

Beat eggs and sugar till very light. Sift cream tartar and soda with flour 3 times. Beat all till light, place 3 inches apart in spoonfuls and bake in quick oven. Eaten with ice cream. MRS. G. E. CONGER.

### COOKIES.

1 cupful white sugar	1 cupful sour cream
1 teaspoonful soda	Little salt
Flour to roll	MRS. FOSTER.

### COOKIES NO. 2.

1 cupful sugar	2 eggs
2 tablespoonfuls water	$\frac{1}{2}$ teaspoonful soda
Flavor lemon	Flour to roll

MRS. J. F.

### GINGER SNAPS.

$\frac{1}{2}$ cupful butter	1 cupful sugar
1 cupful molasses	1 teaspoonful ginger
2 teaspoonfuls baking powder	Flour enough to roll

MRS. GOULD.

### LEMON COOKIES.

$1\frac{1}{2}$ cupfuls sugar	1 egg
$\frac{2}{3}$ cupful butter	$\frac{1}{2}$ cupful cream
$\frac{1}{2}$ cupful sour milk	Salt
1 teaspoonful soda	Juice and rind 1 lemon
Flour to roll	

S. C. BUCK.

### CREAM TARTS.

Fill tart shell with whipped cream, then drop a teaspoonful of jully on top of each. P. D. B.

### SMALL CAKES.

1 cupful sour cream	$\frac{1}{3}$ cupful butter
$1\frac{1}{3}$ cupfuls sugar	1 teaspoonful soda
Salt, and flour to roll	

ANGIE TITUS.

### GINGER CAKES.

Boil 1 cupful molasses, add 1 tablespoonful ginger, 1 teaspoonful soda, 2 of cream tartar, butter size of an egg, flour till stiff. MRS. THOMPSON.

# HERMITS.

- |                         |                       |
|-------------------------|-----------------------|
| 2 eggs                  | 1½ cupfuls sugar      |
| 1 cupful butter         | 1 cupful currants     |
| 1 teaspoonful soda dis- | 1 teaspoonful each of |
| solved in a little milk | cloves, cinnamon and  |
|                         | nutmeg                |
- Roll quite thin, sprinkle with sugar before baking.
- MRS. E. E. HOLMES.

# GINGER COOKIES.

- |                      |                    |
|----------------------|--------------------|
| 1 cupful sugar       | 1 cupful lard      |
| 1 egg                | 1 cupful molasses  |
| 1 teaspoonful ginger | 1 teaspoonful soda |
- Mix very hard, roll quite thin.
- MRS. E. E. HOLMES.

# RAISIN PUFFS.

- |                           |                             |
|---------------------------|-----------------------------|
| 2 eggs                    | ½ cupful butter             |
| 3 teaspoonfuls Royal bak- | 3 cupfuls flour             |
| ing powder                | 1 cupful milk               |
| 2 tablespoonfuls sugar    | 1 cupful raisins seeded and |
|                           | chopped                     |
- Steam in small cups 30 minutes. If left too long they will be heavy. Eaten with wine sauce.
- MRS. F. W. HOLMES.

# CREAM COOKIES.

- |                    |                     |
|--------------------|---------------------|
| 1½ cupfuls sugar   | 1 cupful sour cream |
| 1 egg              | 1 teaspoonful lemon |
| 1 teaspoonful soda | Flour to roll       |
- M. P. S.

# MOTHER'S COOKIES.

- |                          |                 |
|--------------------------|-----------------|
| 2 eggs                   | 2 cupfuls sugar |
| 1 cupful cream           | 1 cupful butter |
| 1 large teaspoonful soda | Flour to roll   |
- MRS. WARE.

### GINGER SNAPS.

1 cupful molasses	2 tablespoonfuls white
4 tablespoonfuls butter	sugar
4 tablespoonfuls boiling	1 teaspoonful soda
water	Ginger to taste

Put soda in a cup, add the boiling water, then fill the cup with molasses, add the butter, sugar and ginger and flour to roll out very thin. MRS. LESLIE.

### GINGERBREAD.

2 cupfuls flour	$\frac{1}{2}$ cupful sugar
$\frac{1}{2}$ cupful molasses	Butter size of an egg
1 teaspoonful ginger	1 teaspoonful soda
$\frac{2}{3}$ cupful boiling water	

MRS. N. A. WATERMAN.

### GINGER SNAPS.

1 cupful molasses	1 cupful sugar
1 even tablespoonful soda	2 tablespoonfuls vinegar
1 tablespoonful ginger	

Boil the molasses and stir the soda into it. Have the egg beaten with the sugar and ginger and stir in to the molasses and bake quickly.

LILLIAN C. GRAVES.

### HERMITS.

2 eggs	1 cupful butter
1 cupful sugar	1 cupful raisins (stoned)
A little soda	Spices of all kinds ( $\frac{1}{2}$ tea- spoonful of each)

Flour to roll and cut, then bake.

MRS. J. HICKEY.

### GINGER SNAPS.

1 cupful lard or butter	1 cupful molasses
1 tablespoonful ginger	1 heaping teaspoonful soda

Flour enough to make a stiff dough, roll thin.  
Bake quick. MRS. H. C. FULLINGTON.

### GINGERBREAD.

2⅓ cupfuls flour	1¾ teaspoonfuls soda
2 teaspoonfuls ginger	1 cupful molasses
½ teaspoonful salt	1 cupful sour milk
¼ cupful melted shortening	

Put all the dry ingredients together and pass them through a seive several times that they may become thoroughly mixed, then add the molasses, sour milk and shortening and beat vigorously. Pour into shallow buttered pan and bake half an hour in moderate oven.

C. S.

### SPICED COOKIES.

1½ cupfuls brown sugar	1 cupful butter
2 eggs.	1 cupful currants
2 large spoonfuls sweet milk	1 small teaspoonful soda
	All kinds of spices
Flour to roll	

MRS. W. G. JONES.

### LADY FINGERS.

1 cupful sugar	1 egg
½ cupful butter (beaten together)	¼ cupful milk
1 teaspoonful cream tartar	½ teaspoonful soda
	1 pint flour
	1¼ teaspoonfuls vanilla

Cut in strips, roll in sugar, bake in quick oven.

MARY L. FULLINGTON.

### HERMITS.

2 eggs	1½ cupfuls white sugar
½ cupful butter	1 cupful currants or chopped raisins
1 teaspoonful cloves	1 teaspoonful of allspice
1 teaspoonful nutmeg	1 teaspoonful of soda dissolved in 2 tablespoonfuls of sweet milk

MRS. MARY JORDEN.

### HERMIT COOKIES.

1 egg	1 large cupful sugar
$\frac{1}{2}$ cupful butter	1 teaspoonful of soda in
$\frac{1}{2}$ teaspoonful of cloves	hot water
1 cupful of raisins stoned	$\frac{1}{2}$ teaspoonful nutmeg
and chopped	Flour to roll out like
	cookies
	MRS. H. M. STRATTON.

### HERMITS.

$1\frac{1}{2}$ cupfuls sugar	2 eggs
1 cupful butter	1 teaspoonful soda
$\frac{1}{3}$ cupful sweet milk	1 teaspoonful cloves
1 teaspoonful cinnamon	1 cupful nice raisins, seed-
	ed and chopped fine
Sprinkle with sugar, bake in a quick oven.	
	ALICE G. BRADLEY.

### GINGER SNAPS.

1 cupful molasses	1 cupful granulated sugar
$\frac{1}{2}$ cupful butter	$\frac{1}{2}$ cupful lard
2 teaspoonfuls soda	$1\frac{1}{3}$ teaspoonfuls ginger
1 tablespoonful vinegar	$\frac{2}{3}$ cupful strong coffee
	Pinch of salt
Flour to make stiff, roll thin and bake in hot	
oven.	MRS. J. F. WILSON.

### CREAM PUFFS.

One-half cupful butter, 1 cupful cold water boiled together, add 1 cupful flour, simmer a short time. When partly cold add 3 eggs, 1 at a time, without beating. Drop on a pan in dessert spoonfuls, bake thoroughly in a very hot oven. When cold fill with cream made of 2 cupfuls milk, 1 cupful sugar, 2 eggs, 2 small tablespoonfuls flour. Flavor to taste.

MRS. J. D. ODELL.

### FINGERS.

2 eggs beaten light	1 teaspoonful cream tartar
1 cupful sugar	$\frac{1}{2}$ teaspoonful soda
Flour to roll quite thin	
Cut in strips about 6 inches long and 1 inch wide	

EMMA R. HOLMES.

### SUGAR GINGERBREAD.

1 cupful sugar	$\frac{1}{2}$ cupful butter
2 small eggs or 1 egg and yolk	1 teaspoonful ginger
	$\frac{1}{4}$ teaspoonful soda
Flour to make stiff and roll thin	

CARRIE L. CROSS.

### GINGER COOKIES.

1 egg	1 cupful sugar
1 cupful molasses	1 teaspoonful ginger
1 teaspoonful soda	2 tablespoonfuls vinegar
A pinch of salt	Flour to roll stiff

Bake in a hot oven. MRS. J. R. HILL.

### OATMEAL COOKIES.

1 cupful cold boiled oatmeal	1 cupful sugar
	1 cupful flour
Butter size of an egg	Pinch of salt
1 teaspoonful soda	2 teaspoonfuls cream tar

Roll thin and bake in a hot oven. MRS. J. R. HILL.

### SOFT GINGERBREAD.

1 egg	$\frac{1}{2}$ cupful sugar, scant
$\frac{1}{4}$ cupful shortening	$\frac{1}{2}$ cupful molasses
$\frac{1}{2}$ cupful boiling water	$\frac{1}{2}$ teaspoonful ginger
1 teaspoonful soda	$1\frac{1}{2}$ cupfuls flour
Pinch salt	

Bake in shallow tins. MRS. L. M. FULLINGTON.



### OAT FLAKE COOKIES.

2 cupfuls flour	2 cupfuls oat flake
1 small cupful sugar	1 small cupful butter
½ teaspoonful soda	¼ cupful hot water
Pinch of salt and flour to roll thin	
MRS. J. F. WILSON.	

### GINGER SNAPS.

½ cupful lard	½ cupful butter
½ cupful sugar	1 cupful molasses
1 egg	1 tablespoonful ginger
1 teaspoonful soda	Flour to roll
MRS. H. L. PORTER.	

### CREAM ROLLS.

One cupful sugar, 1 egg, 3 tablespoonfuls old sweet milk (a small piece soda in it); fill the cup with sweet milk; 1½ cupfuls flour, sifted with 1 heaping teaspoonful Royal baking powder, a little nutmeg, a little salt, ¼ cupful English currants or cut raisins. A hot oven.

MRS. W. B. FRINK.

### SOUR CREAM GINGERBREAD.

1 cupful sour cream	1 cupful molasses
Pinch of salt	1 teaspoonful soda
2 teaspoonfuls each of cinnamon, ginger and allspice.	
Flour to make a batter that will fall readily from the spoon.	
MRS. E. R. W.	

### GINGER SNAPS.

1 cupful sugar	1 cupful molasses
1 cupful butter and lard (mixed)	½ cupful boiling water
1 teaspoonful soda dis- solved in the water	1 teaspoonful ginger
	1 teaspoonful salt
	Flour to roll
	MRS. O. A. MCFARLAND.

### BOW KNOTS.

Cut thin puff paste into half inch strips and shape them on the baking tin into the form of a double bow knot. When baked put jelly on each loop of the bow.

MARY.

### SOFT GINGERBREAD.

1 egg	1 cupful molasses
$\frac{1}{3}$ cupful melted butter	$\frac{1}{2}$ cupful milk
1 teaspoonful soda	1 teaspoonful ginger
$2\frac{1}{2}$ cupfuls flour	A little salt

MRS. E. R. WHEELER.

### PLAIN COOKIES.

1 cupful sugar	$\frac{1}{2}$ cupful lard or butter
$\frac{1}{2}$ cupful sour milk	$\frac{1}{2}$ teaspoonful soda
Flour to roll soft	

A little grated orange peel is very delicate flavoring for these. GRACE WHEELER, St. Cloud, Minn.



## FRIED CAKES & FRITTERS

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*“Men’s faiths are wafer-cakes.”*

---

### CORN FRITTERS.

1 cupful grated corn	1 egg
Small piece butter	2 tablespoonfuls sweet milk
2 tablespoonfuls flour	Pinch of salt
A little pepper	

Drop from spoon into melted butter in frying pan and fry until brown. Add more flour if necessary to make the batter of proper consistency.

MRS. J. F. WILSON.

### AUNT ROXANA’S RAISED DOUGHNUTS.

One quart milk, 1 cake of yeast, made in a sponge and raised over night; in the morning add 1 cupful melted butter and lard (mixed), 2 cupfuls sugar, 1 cupful warm milk, 1 small teaspoonful soda, 1 of salt, 2 eggs and nutmeg; mix well but not too stiff; keep warm and raise very light; roll, cut in squares (but never twist), lay upon warm board, cover with cloth and let them stand until puffy and light; then fry.

### APPLE FRITTERS.

1 cupful milk	1 egg
2 teaspoonfuls baking powder	Pinch of salt
	2 large tart apples
Flour to make stiff	

Slice the apples very thin and stir lightly into the batter. Drop by spoonfuls into hot lard and fry to a nice brown. Nice with maple syrup.

MARY P. STEARNS.

# DOUGHNUTS.

1 egg	$\frac{3}{4}$ cupful sugar
2 teaspoonfuls butter	1 teaspoonful salt
A little nutmeg	1 cupful milk
$3\frac{1}{2}$ cupfuls flour	2 teaspoonfuls cream tar-
1 teaspoonful soda	tar

A. C. W.

# DOUGHNUTS.

1 cupful sugar	2 eggs
1 tablespoonful of melted shortening	1 cupful sweet milk
2 teaspoonfuls cream tar-	1 teaspoonful salt
tar in the flour and	1 teaspoonful soda in the
nutmeg	milk
	Flour to roll

MRS. W. G. JONES.

# CRULLERS.

1 tumbler sugar	3 eggs
3 tablespoonfuls butter	
Very stiff. Fry in hot lard.	MRS. EWERS.

# DOUGHNUTS.

1 cupful sugar	1 egg
1 teaspoonful soda	2 teaspoonfuls cream tar-
1 cupful sweet milk	tar
Butter half the size of an egg	Flour enough to stiffen

MRS. SARAH HODGES.

# DOUGHNUTS.

1 cupful sugar	2 eggs
2 cupfuls sour milk	2 large spoonfuls butter
1 teaspoonful soda	A little salt
	Flour to roll

MRS. J. FOSTER.

## FRIED CORN.

Cut and scrape from the cob green corn enough for a pint, to this add 1 egg well beaten, 1 cupful flour,  $\frac{2}{3}$  cupful cream or buttermilk, salt and pepper to taste. Fry in butter. MRS. THOMAS WATERMAN.

## CRULLERS.

1 egg	1 mixing spoonful of but-
2 mixing spoonfuls sugar	ter
2 mixing spoonfuls sweet	1 teaspoonful cream tar-
milk	tar
	$\frac{1}{2}$ teaspoonful of soda

Mold rather hard and fry in smoking hot fat.

MRS. HENRY PORTER.

## CRULLERS.

3 eggs	3 tablespoonfuls melted
6 tablespoonfuls sugar	butter
4 tablespoonfuls sweet	$\frac{2}{3}$ teaspoonful soda
milk	Nutmeg
A little salt	Flour to roll

Cut and fry.

MRS. J. HICKEY.

## JOLLY BOYS.

Sift thoroughly  $2\frac{1}{2}$  tablespoonfuls of corn meal, 2 heaping tablespoonfuls of flour, 1 tablespoonful of sugar, 1 salt spoonful salt, 1 teaspoonful Royal baking powder. Beat 1 egg and add to this dry mixture with enough milk to make a drop batter, beat well and drop by spoonfuls into smoking hot lard.

MRS. H. W. STEVENS.

## DOUGHNUTS.

One cupful sugar, 1 egg, 1 cupful sour milk with a small heaping teaspoonful soda stirred into it until it foams, butter size of a butternut, level teaspoonful ginger, flour to roll.

MRS. W. B. FRINK.

### GOOD FRITTERS.

One pint good buttermilk, add a little salt and a teaspoonful soda, stir in flour enough to make a thick batter and fry in hot lard. MRS. FREEMAN.

### PLAIN DOUGHNUTS.

¼ cupful butter	2 cupfuls fresh sour milk
1 teaspoonful soda	Salt
Flour to roll	

MRS. R. G. PRENTISS.

### PLAIN DOUGHNUTS.

1 egg	2 cupfuls sour milk
4 tablespoonfuls sugar	1 teaspoonful soda
4 tablespoonfuls butter	1 teaspoonful salt
Cream, butter and sugar Flour to mold lightly and roll out	

Beat in the egg, add milk with the soda dissolved in it, then flour. Let it rise 10 minutes, then fry.

MRS. H. W. S.

### GREEN CORN FRITTERS.

1 pint sweet corn	1 pint sweet milk
3 well beaten eggs	

Stir all together, beating hard. Season with salt, pepper and 2 tablespoonfuls melted butter, stirring it well and adding a little flour to make the ingredients adhere together. Fry on griddle, or bake in oven if preferred.

NELLIE WILSON.







## CUSTARDS AND CREAMS.

---

*"One sip of this will bathe the drooping spirits  
in delight beyond the bliss of dreams."*

---

### CARAMEL CUSTARD.

1 quart milk	4 tablespoonfuls sugar
4 eggs	3 tablespoonfuls browned sugar

To the boiling milk add the browned sugar while it is hot, then add the eggs, sugar and cook as other custards.

MRS. J. R. HILL.

### ROYAL CREAM.

1 pint milk	2 tablespoonfuls sugar
2 tablespoonfuls Cox's gelatine	2 eggs Flavor with vanilla

Soak gelatine in milk for  $\frac{1}{2}$  an hour, beat yolks of eggs with sugar and stir into milk. Set into hot water till the mixture thickens. Beat the whites to a stiff froth and stir in quickly the moment it is taken from the fire. Turn into moulds and set in a cool place to harden. Serve with whipped cream.

H. E. PEARL.

### CHARLOTTE RUSSE.

1 pint sweet cream	1 can of pineapple
1 small cupful sugar	$\frac{1}{2}$ box gelatine

Chop the pineapple fine, add the juice and sugar, whip the cream, dissolve the gelatine in  $\frac{1}{2}$  cupful water. Mix all together and set on ice to harden, stirring occasionally till it begins to set. Turn out onto a glass dish and serve with lady fingers or macaroons.

MRS. H. WILSON.

### COFFEE JELLY.

½ box gelatine	1 cupful sugar
1½ pints water	Scant half cupful dry coffee

Let it boil up once and strain, add to the rest.  
Eat with whipped cream                      SUSAN DEAL.

### CHARLOTTE RUSSE CREAM.

1 pint thick sweet cream	1 cupful powdered sugar
2 eggs (whites)	1 teaspoonful vanilla

Whip the cream till stiff and add the whites beaten to a stiff froth and the sugar and flavor.  
C. S.

### CUSTARD SOUFFLE.

3 tablespoonfuls butter	¼ cupful flour
1 cupful milk	4 eggs
	¼ cupful sugar

Cream the butter, then beat into it the flour and pour on gradually the milk boiling hot. Cook about five minutes in double boiler, stirring often. Beat the yolks of eggs till thick, add the sugar and stir carefully into the cooking mixture. Remove from the fire and set away to cool. About 30 minutes before serving, fold into the mixture the stiffly-beaten whites of the eggs. Bake in a buttered pudding dish about ½ an hour and serve at once with creamy sauce.

BOSTON COOKING SCHOOL.

### CREAMY SAUCE.

1 cupful sugar	1 egg (white only)
	½ cupful water

Boil sugar and water 10 or 15 minutes or till a thick syrup is formed. Pour the syrup in a fine stream onto the white of the egg beaten till frothy but not dry. Set into a dish of ice water and beat till cold, then fold in a cupful of whipped cream. Flavor to taste.

COOKING SCHOOL.

### ROCK CREAM.

One cup rice, boil in new milk till soft, Sweeten with white sugar, and when done pile it high on a dish. When cold lay on it in places, square lumps of jelly or preserved fruit. Beat the whites of three eggs to a stiff froth, sweeten, and flavor with vanilla. Add to this 1 tablespoonful rich cream. Drop frosting in spoonfuls over the rice, giving the form of a rock of snow.

AGUSTA A. BAILEY.

### TAPIOCA CREAM.

Soak  $\frac{2}{3}$  cupful tapioca in 1 cupful milk over night. Take the rest of a quart of milk and scald, add yolks of 3 eggs, tapioca and 1 cupful sugar. Boil until it thickens. When done, whites of eggs well beaten and flavor.

SARA K. PAGE.

### TAPIOCA CREAM.

2 tablespoonfuls pearl	$\frac{1}{2}$ teaspoonful salt
tapioca	1 pint milk ,
Whites of 2 eggs	Yolks of 2 eggs
$\frac{1}{2}$ teaspoonful vanilla	$\frac{1}{3}$ cupful of sugar

Soak the tapioca in enough hot water to cover it in a bouble boiler. When the water is absorbed, add milk and cook until soft. Beat eggs, sugar and salt; add and cook 2 or 3 minutes. Remove from the fire and add the beaten whites. When cool, flavor.

MRS. W. E. RANGER.

### PEACH CREAM.

1 cupful peaches	1 cupful sugar
$\frac{1}{3}$ cupful gelatine	1 tablespoonful lemon
Whites of 2 eggs	juice

Stew the peaches and sugar until the peaches can be mashed smooth, add the lemon juice and gelatine (previously dissolved) and beat until nearly cold. Add the well frothed whites of the eggs and beat thoroughly. Pour into a mould and set on ice for 2 hours. Serve with cream. Apples can be substituted for peaches.

H. LIZZIE PEARL.

### TAPIOCA CREAM.

Three tablespoonfuls tapioca, soak in water over night; 1 quart milk, 3 eggs, 1 cupful sugar, flavor with lemon. Bring the milk to a boil, stir in the tapioca first, then the eggs, well beaten, with 1 tablespoonful corn starch, saving whites of 2 eggs for frosting. Add flavoring last. To be eaten cold.

MRS. J. D. ODELL.

### FLOATING ISLAND.

1 pint milk                      3 eggs  
4 heaping teaspoonfuls corn starch

Heat the milk, beat the yolks of 2 eggs and the other with the sugar and starch, add a pinch of salt and a little cold milk, add to the boiling milk and cook well, stirring till done. Pour out in 6 or 8 flat bottomed wet cups to cool. To serve, turn each out into a saucer, beat the 2 whites stiff, sweeten and flavor to taste, and pile on them, then pour around them raspberry or strawberry sauce.

MRS. T. J. BAKER.

### RUSSIA CREAM.

4 eggs                      1 cupful sugar  
1 quart milk              ½ box gelatine

Dissolve the gelatine in ½ pint warm water. Beat yolks of eggs and sugar together and cook with the milk like custard. Remove from the stove; add the beaten whites, stirring rapidly; then add gelatine and a teaspoonful lemon. Pour into a mould, turn out when hard and cut in blocks like ice cream. Make the day before you wish to use it.

SUSAN G. DEAL.

### VELVET CREAM.

Two-thirds box gelatine soaked in milk and prepared with 3 half pints of scalded cream,  $\frac{1}{2}$  cupful sugar stirred into the cream over the fire; after the gelatine is dissolved take from the fire and beat very light, adding as the cream cools 1 teaspoonful of flavoring extract, or 3 tablespoonfuls of rose water, dropped in very gradually while beating. Beat the whites of 3 eggs very light; beat into the cream until of an even froth; turn into moulds.

MRS. H. C. FULLINGTON.





## *E G G S.*

---

*"Oh, egg within thy oval shell  
What palate tickling joys do dwell."*

---

### OMELET.

6 eggs beaten very light      1 small cupful milk  
Pepper and salt to taste

Beat the whites to a stiff froth and the yolks to a smooth, thick batter. Add the milk to the yolks, also the salt and pepper; lastly stir in lightly the whites. Have ready in a spider a lump of butter the size of a walnut. When it is hissing hot pour in the egg and cook over a clear fire. Do not stir it, but contrive as the egg sets, to slip a broad knife under to prevent burning. It should cook in 10 minutes at most. Fold over and turn out on a hot platter. Serve at once. Bread crumbs, grated cheese or chopped ham may be added to the omlet if liked.

MRS. C. H. STEARNS.

### OMELET.

1 cupful milk                      1 tablespoonful flour  
3 eggs                              A pinch of salt

Beat yolks, add flour and milk, mix thoroughly, add beaten whites. Pour in a buttered spider and cover. Cook slowly; when done to a nice brown, double half over and slide upon a warm platter.

MRS. JOHN HILL.

### OMELET.

Three eggs, beat well; 3 tablespoonfuls sweet milk, a little salt. Pour into a hot frying pan well buttered; when partly done, fold over.

MRS. W. J. WHITE.

### HASH WITH DROPPED EGGS.

Make a fine hash of potatoes, beef and bread crumbs. Drop on a buttered griddle and fry both sides brown. Place on a platter and cover each with a dropped egg that that has been cooked.

MRS. CYRUS DAVIS.

### EGGS AND HAM, BAKED.

Takesome very fine minced ham, mixed to a paste with a little boiling water, let it cool. Line small egg cups with the ham, break an egg into each cup, cover with bread crumbs. Bake 10 minutes. JOSEPHINE.

### OMELET.

4 eggs                                      1 cupful milk  
1 tablespoonful flour    Pinch of salt

Beat the yolks, milk, and flour and last add the whites beaten till you can turn the dish over. Put a good sized piece of butter in the spider and cook quick.

MRS. H. E. FAIRCHILD.

### RICE OMELET.

1 cupful cold cooked rice    2 beaten eggs  
¼ cupful milk                      A litte flour

Have frying pan hot, butter generously and pour the omelet in. When a light brown on the under side place in oven a moment, then dish like egg omelet.

MRS. C. C. ROGERS.

### SCALLOPED EGGS.

Boil 6 eggs hard, peel and cut into small pieces. Into a baking dish put a layer of bread crumbs, then a layer of egg, season with butter, pepper and salt, cover with bread crumbs, then another layer of egg; have the top layer bread crumbs; cover the top with pieces of butter, and lastly pour over it rich milk enough to moisten well. Bake ½ hour in a brisk oven. Nice for tea.

N. A. FISHER.



### CORN OMELET.

$\frac{1}{2}$ cupful corn	Yolk of 1 egg
2 tablespoonfuls of milk or cream	Pepper and salt

Beat well and add the last thing the beaten white of 1 egg. Have a hot griddle, when browned, turn.  
MRS. A. E. ELWOOD.

### OMELETS.

For 3 persons. Three eggs, yolks and whites separated, whites beaten stiff. To the yolks add 3 tablespoonfuls of milk, salt and a dash of pepper, then carefully stir in the whites. Pour the mixture into a hot buttered frying pan, do not leave. When brown, fold and set in the oven a minute; turn on a hot plate.  
EMMA R. HOLMES.







## PICKLES AND PRESERVES

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*“Peter Piper picked a peck of pickled peppers.”*

---

### SWEET PICKLES.

7 pounds fruit  
1 quart vinegar

3 pounds sugar  
An ounce of all kinds spice  
MRS. T. WATERMAN.

### RIPE CUCUMBER PICKLES.

Take large yellow cucumbers, pare and scrape out the seeds, soak in salt water two days, take out of the brine, pour over them boiling water, let them stand over night, pour off this water and they are ready for the pickle, which prepare as follows; One quart sharp vinegar, 1 pint of hot water, 2 large cupfuls sugar, 1 tablespoonful cinnamon, cloves, all-spice, black pepper, nutmeg, add a handful of raisins or ripe grapes, scald all together and boil until the cucumbers are easily penetrated with a fork; use as little of the vinegar to boil them in as possible and pour the rest over them when done.

MRS. ALICE ELWOOD.

### SPICED PICKLE.

One dozen large cucumbers, wash and slice them without peeling, sprinkle with salt and drain 3 hours. Take 1 quart vinegar,  $\frac{2}{3}$  cupful best salad oil,  $\frac{1}{2}$  cupful white mustard seed,  $\frac{1}{2}$  cupful black mustard seed, 1 tablespoonful celery seed,  $\frac{1}{2}$  dozen small white onions sliced very thin. To this dressing add the cucumbers, mix well. Ready for use in 3 weeks.

MRS. ELLEN B. LEACH.

### RIPE TOMATO PICKLE.

Take good ripe tomatoes and peel and cut in chunks, and for every 5 pounds of tomatoes take 2½ pounds sugar and 1 pint vinegar, 1 teaspoonful of all kinds of spices and boil 2 hours.

MRS. B. ROGERS.

### CUCUMBER SWEET PICKLE.

1 peck ripe cucumbers	3 pounds brown sugar
1 gallon vinegar	1 ounce mixed spices

Pare the cucumbers and remove the seeds. Cut into smallish pieces, soak over night in weak salt and water. Make a syrup of the sugar and vinegar with spice tied in a bag and boil 20 minutes. Drain the cucumbers and dry with a cloth. Boil them in the syrup till soft and transparent. Skim out, drain and place in stone jar. Boil the syrup till thick as molasses.

V. H. STEARNS.

### CHILI SAUCE.

1 peck ripe tomatoes	10 green peppers
10 good sized onions	5 cupfuls vinegar
3 cupfuls brown sugar	5 tablespoonfuls salt

Boil 2 hours and can while hot.

MRS. M. L. STEARNS.

### CHILI SAUCE.

25 ripe tomatoes	6 onions
2 green peppers	1 large bunch celery

Chop fine and add

3 quarts vinegar	1½ cupfuls sugar
1 teaspoonful allspice	1 teaspoonful cloves
1 teaspoonful cinnamon	1 teaspoonful mace
2 teaspoonfuls salt	

Boil fast for an hour and a half, and then let simmer for an hour and a half or two hours more. If whole mixed spice is used, tie it in 4 small bags.

MRS. E. G. FRENCH.

### TOMATO KETCHUP.

8 quarts strained tomatoes	4 tablespoonfuls mustard
6 tablespoonfuls salt	6 tablespoonfuls black pepper
1 tablespoonful yellow ginger	1 tablespoonful ground cloves
½ cupful brown sugar	1 quart vinegar

Boil slowly. Put into bottles.

MRS. J. R. HILL.

### CHILI SAUCE.

1 onion	18 ripe tomatoes
1 cupful sugar	3 green peppers, chopped fine
2½ cupfuls vinegar	
1 teaspoonful all kinds of spice	2 teaspoonfuls salt
	Bottle for use

MRS. C. M. McF.

### SPICED CURRANTS.

7 pounds fruit	6 pounds white sugar
2 pounds raisins	2 oranges

Cook until thick enough to keep good.

E. A. CODDING.

### SPICED CURRANTS.

5 pounds currants	4 pounds brown sugar
2 tablespoonfuls cloves	2 of cinnamon
	1 pint vinegar

Boil until thick.

PERSIS L. McFARLAND.

### JERSEY PICKLES.

5 lbs. ripe tomatoes	3 lbs. sugar
1 pint vinegar	½ oz. cinnamon
	½ oz. cloves

Boil tomatoes and sugar till quite thick, then put spices in a bag and cook.

MRS. M. L. STEARNS.

### ORANGE CURRANT MARMALADE.

7 pounds currants	6 pounds sugar
1 pound raisins	2 oranges chopped

Boil until it jellies. Very good. S. HOLMES.

### CURRANT JAM.

7 pounds currants	6 pounds sugar
2 pounds raisins (stoned)	2 oranges

Squeeze the oranges on the currants and cook  $\frac{1}{2}$  hour, then put the raisins and orange peel (chopped) with sugar into currants and cook until quite thick.  
MRS. G. E. CONGER.

### CATSUP.

Cook ripe tomatoes until soft, then put through a seive to remove skin and seeds. To 4 quarts of tomato after sifting add 3 large spoonfuls each of pepper, salt and mustard, 1 pint vinegar; cinnamon and cloves can be added if liked. Boil till thick.  
MRS. W. D. WELSH.

### GREEN CUCUMBER PICKLES.

Pick small green cucumbers, wash and fill into glass cans, packing closely. Add 1 teaspoonful salt to each quart can,  $\frac{1}{2}$  teaspoonful mustard seed, 1 small red pepper. Fill can with good cold vinegar and close tightly. Let stand two months before using. These will be found equal to those made by a much more laborious process.  
MRS. C. C ROGERS.

### CHOW-CHOW.

$\frac{1}{2}$ peck green tomatoes	2 bunches celery
1 large cabbage	6 medium sized onions

Chop all together and let stand in weak brine over night, drain in colander and pack lightly in jar or fruit cans (cans preferred). To each quart of vinegar add 1 cupful sugar and all kinds of spice to taste. When boiling pour over pickles till covered. S. F. S.



### CIDER JELLY.

Half package gelatine,  $\frac{1}{2}$  pint cold water, let stand till dissolved, add  $\frac{1}{2}$  pint boiling water, 1 pint cider,  $1\frac{1}{2}$  cupfuls sugar, the grated rind and juice of a lemon, let it stand on the stove till sugar is dissolved, strain into moulds. MRS. M. E. F.

### UNCOOKED CURRANT JELLY.

Mash currants thoroughly, put in bag to drain but do not squeeze. To each cupful juice add 1 cupful sugar, stir until sugar is dissolved. Pour into tumblers. Keep in dark cupboard. MRS. NYE.

### CUCUMBER PICKLES.

Place cucumbers in a jar and between each layer sprinkle salt. When all are in, turn on scalding water to cover; when this cools turn off and bring to scalding point again, pour over again and when cool turn off. Scald once more, then when cool turn off and prepare a weak vinegar by bringing it to a scalding heat and turning off when cool; repeat this until it has been used six times, then throw away. Now spice good vinegar and scald and turn on pickles, and as soon as cool begin to use.

MRS. L. H. WHEELER.

### TOMATO PICKLES.

Select small ripe tomatoes. Prick each with a darning-needle; put down a layer of the tomatoes sprinkle liberally with salt; then put in a layer of sliced onions, salt as before; fill up the jar or tub with alternate layers; let them remain so three days, then wipe off the salt and prepare a hot pickle of vinegar spiced to taste with cinnamon stick, whole cloves, etc.; pour when boiling over the tomatoes and onions; put in a weight to keep them in the vinegar and set down cellar; will keep without sealing in stone jars. BELLE L. BUTLER, New York City.





## CANDIES.

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*"Sweets to the sweet."*

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### MOLASSES CANDY.

2 cupfuls sugar                       $\frac{1}{2}$  cupful water  
1 cupful molasses                  Small piece of butter

When it begins to boil add  $\frac{1}{4}$  teaspoonful cream tartar. Do not stir while cooking. Do not butter the hands before pulling.                      THEDA JONES.

### CREAM CANDY.

1 quart sugar                       $\frac{1}{2}$  teaspoonful cream tartar  
   1 cupful hot water

Cook without stirring until waxy. When cool stir to a cream.                      BELL HILL.

### MOLASSES CANDY.

1 quart molasses                       $\frac{1}{2}$  teaspoonful cream tartar  
1  $\frac{1}{2}$  pints white sugar                  Small piece of butter  
    $\frac{1}{2}$  pint water

Boil sugar and water, when it boils add cream tartar and butter, and boil until it cracks in water. It is then ready to pull.                      MAY H. BAKER.

### SOFT CHOCOLATE CARAMELS.

1  $\frac{1}{2}$  pounds granulated                   $\frac{1}{4}$  pound grated chocolate  
sugar     $\frac{1}{4}$  pound butter  
    $\frac{1}{2}$  pint sweet cream

Melt together and boil 25 minutes, stirring occasionally. When done add 1 teaspoonful vanilla, and pour in buttered pans until  $\frac{1}{2}$  inch thick; when cold mark in squares.                      MRS. W. G. ANDREWS.

## CHOCOLATE CREAM DROPS.

### FOR THE CREAM

Take 1 pound granulated sugar, add water enough to dissolve the sugar, add  $\frac{1}{2}$  teaspoonful of cream tartar, add  $\frac{1}{2}$  teaspoonful vanilla. Don't stir after the sugar is dissolved; boil quick; cook until waxy; when cool stir to a cream; let the cream stand long enough to become hard enough to make into shapes; let the shapes stand an hour or more to harden before dipping into the chocolate.

### CHOCOLATE FOR THE CREAM.

Melt  $\frac{1}{2}$  pound of confectioner's sweet chocolate; when ready drop the creams into the melted chocolate 2 or 3 at a time and lift them on 2 forks, placing them on buttered paper to dry. M. BELLE HILL.

## CHILDREN'S GLASS CANDY.

Take a sheet of letter paper and fold it down, then lap the corners and pin them to form a sort of box. Take one cupful white sugar and water enough to make the sugar quite wet; put the sugar and water in the box and place immediately upon the stove. Let the mixture boil rapidly until brittle when tested by dropping a little in water. Flavor with vanilla, slip off into a pan of cold water to cool. when cold remove the pins and the paper will slip off.

MRS. J. R. HILL.

## MOLASSES CANDY.

Two cupfuls sugar-house molasses, 1 cupful granulated sugar. Boil together until a little dropped in cold water will break. Just as you remove candy from stove add 1 teaspoonful soda and pour into buttered pans. Cool and pull as long as possible. One-half cupful of any variety of nuts broken small and spread in pans before candy is poured in will make another variety, and is very nice.

MABEL ROGERS.

### VASSAR FUDGES.

2 cupfuls sugar	1 cupful milk
$\frac{1}{4}$ cake chocolate	Small piece butter

Cook until it will form a soft ball in water. Stir until it partly thickens, pour in buttered tins. When nearly cool cut in small squares. MAY H. BAKER.

### PEA-NUT CANDY.

2 cupfuls sugar	1 cupful rolled pea-nuts
Small piece butter	

Melt butter in frying-pan, add sugar and stir constantly. As soon as dissolved stir in nuts and pour quickly on to a warm buttered tin. Mark in squares when partly cool. MRS. W. G. ANDREWS.

### CARAMELS.

1 cupful sugar	1 cupful milk
1 cupful molasses	1 cupful grated chocolate
Butter size of an egg	

Boil molasses and sugar, mix chocolate with milk and add when molasses boils, add the butter just before taking off, pour onto shallow tins and mark in squares when nearly cool. THEDA JONES.

### CREAM CANDY.

2 cupfuls granulated sugar	1 tablespoonful vinegar
$\frac{1}{2}$ teaspoonful cream tartar	$\frac{1}{2}$ cupful water

Boil till it hardens by dropping into cold water. After taking off the stove, flavor with 1 teaspoonful lemon extract. Cool in a buttered pan, then pull and cut into pieces. A. C. WHITTEN.

### MOLASSES CANDY.

2 cupfuls molasses	Butter size of walnut
1 cupful sugar	2 tablespoonfuls vinegar

Boil until brittle when dropped into cold water. Remove from fire and stir in rapidly 1 pinch soda. Pour into buttered tins and when cool pull.

LUELLE LESLIE.

### PEPPERMINTS,

2 cupfuls granulated sugar	1 or 2 teaspoonfuls pepper- mint essence
$\frac{1}{2}$ cupful water	

Boil sugar and water together about 5 minutes, or till it will just hold together when dropped in cold water. Remove from fire and begin stirring. When slightly cool add the peppermint, and when it begins to look creamy, drop on buttered paper.

ARTHUR STEARNS.

### TAFFY CANDY.

3 cupfuls granulated sugar	$1\frac{1}{2}$ cupfuls water
	2 tablespoonfuls vinegar
A little flavoring extract	1 tablespoonful butter

Boil without stirring until it "cracks" when dropped in water. Pour out in buttered tins until cool enough to handle, pull until white.

GRACE KYSAR, St. Cloud, Minn.









## MISCELLANEOUS.

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### COLOGNE.

10 drops of oil of lavender	20 drops of rosemary
30 drops of lemon	30 drops of bergamot
3 drops of cinnamon	40 drops of neroli
2 grains of musk	6 drops of ottar of roses
1 pint of alcohol	

C. A. MCFARLAND.

### HOME MADE KOUMISS.

Fill a glass quart can with new milk, add 3 teaspoonfuls sugar and shake well, then add  $\frac{1}{4}$  cake yeast. Seal can and place where it will be subject to about 70° Fahrenheit. Shake well once an hour. If made in the morning let it remain until night, when it may be placed on ice or in a cool place. The next morning it will be ready for use. In opening the can it had better be done over a pan as the kourmiss frequently comes out in a hurry. MRS. T. J. BAKER.

### BRESLAU OF BEEF.

Chop until quite fine the broken pieces of a roast. Season with salt, butter and a little pepper and stir in 1 beaten egg. Put the mixture into a wet bowl. When moulded turn out and brush it over with egg, sprinkle with fine bread crumbs or cracker crumbs, brown in the oven and serve either hot or cold. The same proportion of meat may be moulded in custard cups and set point upward in a buttered dish, brushed over with beaten egg, sprinkled with cracker crumbs and nicely browned. A sauce or gravy may be poured around if desired.

MRS. CYRUS DAVIS.

### A GOOD DRINK.

Lay this by for summer. One-fourth teaspoonful cream tartar, 1 teaspoonful sugar, a few drops extract of lemon, a glass of cold water. Stir well and you have as nice a glass of lemonade as you could wish.

MRS. E. WHEELER.

### GRUEL FOR INVALIDS.

1 cupful milk                      3 cupfuls water  
1 spoonful flour

Boil 10 minutes, add a little salt and serve with crackers.

MRS. L. M. JONES.

### HOME-MADE HONEY.

Five pounds white sugar, 1 quart water. Let the sugar and water boil until the sugar is dissolved, let it cool, then stir in 1 pound of bees' honey and 3 drops of peppermint essence.

MRS. J. HICKEY.

### CANNING CORN.

With a knife score the kernels by cutting through the center of every row; then cut from the cob and with the back of the knife scrape all the milk off the cob. Put a tea-cupful into a quart jar and pound it down with a wooden maul (made like a potato masher); keep adding corn and pounding it down until the jar is filled to within half an inch of the top; there must be no air spaces and the milk must fill every space; put the rubber on and the cover about half way; set the jar into a kettle of cold water, having placed a piece of board between bottom of jar and kettle; let it boil 3 hours, then screw the cover on as tightly as possible, then boil 1 hour longer; as soon as the jar is cold wrap in brown paper and put on its side in the coolest part of the cellar. By using a wash boiler several jars may be canned at a time.

MRS. HODGES.

### RASPBERRY SHRUB.

Five quarts berries, mash them and cover them with cider vinegar, let stand in sun 12 hours, keep at night in cool place, stir several times through the day, strain and put 5 quarts fresh berries at p. m., strained raspberry vinegar over them, mash and let stand 24 hours and to each quart allow 1 pint water and 3 pounds sugar, stir steadily until sugar is dissolved, skim when it comes to a boil, remove from the fire and bottle while it is warm.

MRS. C. A. MCFARLAND.

### APPLE GINGER.

Five pounds sour apples cut in small pieces, 2 ounces of ginger root, 5 pounds sugar, 2 or 3 sliced lemons. Make sprup of sugar, pour over the apple, Boil all together until a clear rich yellow color.

### WASHING FLUID (GOOD)

1 pound potash (concentrated lye)	1 ounce salts of tartar
	1 ounce liquid ammonia

Dissolve the potash and salts of tartar in 1 gallon of hot water; when cold add the ammonia. Put in bottles and cork tightly. Soak the clothes over night. In the morning wring, and rub if you choose, put 1 tea-cupful of fluid in the boiler of water, add soap and boil 10 minutes. Take cloths out, rub lightly, rinse, blue and hang out.

M. P. S.

### EGG BROTH FOR INVALIDS.

Beat 1 egg until frothy. Stir in 1 pint boiling meat broth free from fat, season with a saltspoonful salt. Eat hot with thin slices of dry toast.

MRS. FREEMAN.

### EGG TEA.

Beat the yolk of an egg in a cupful of tea and drink it hot. The yolk is more easily digested than the white and has a better flavor.

MRS. F.

### FOR WHOOPING COUGH.

Cochineal 20 grains, salts of tartar 10 grains, loaf sugar  $\frac{1}{2}$  pound. Dissolve the whole in 1 pint water. Dose for a child 3 to 5 years old, 1 teaspoonful 3 or 4 times a day. This medicine has been used with good results for many years.

HOLMES & COWLES, Druggists.

### PICKLE FOR CORNED BEEF.

1 gallon of water	1 pint of rock salt
1 tablespoonful saltpetre	1 tablespoonful soda
2 cupfuls of maple sugar	

Boil, skim and cool before using. This will make enough to cover 12 pounds. It can be used for corned beef, beef for drying or tongue.

MRS. ALICE ELLWOOD.

### PICKLE FOR BEEF.

100 pounds meat	6 pounds Turk Island salt
2½ pounds sugar	4 ounces saltpetre
2 gallons water	

Scald all and let it cool and pour over the meat.

MRS. J. DAVIS.

### SAUSAGE.

For each pound meat add 1 heaping teaspoonful sage, same of salt and a little extra,  $\frac{1}{2}$  teaspoonful summer savory (or if you do not use summer savory use a little more sage),  $\frac{1}{4}$  teaspoonful pepper, and to each 15 pounds of meat  $\frac{1}{2}$  tea-cupful of ginger; mix well and put in bags.

MRS. E. R. WHEELER.

### SAUSAGE, NO. 2.

50 pounds meat	1½ pounds salt
1 pound sage	5 ounces allspice
3 ounces cloves	5 ounces pepper

MRS. SARAH CONANT.

### FOR SWOLLEN JOINTS.

Tincture iodine 1 ounce      Iodine scales  $\frac{1}{2}$  drachm  
Sulphate morphine 4 grains

Mix and apply with brush every other night.

MRS. C. P. JONES.

### PERSIAN CREAM.

Soft water 1 pint      Cologne 2 ounces  
Alcohol 1 ounce      Glycerine 2 ounces  
Gum tragacanth  $\frac{1}{4}$  ounce

Dissolve the gum tragacanth in the water, add the other ingredients and afterward the juice of 1 lemon. Apply after washing. MRS. C. P. JONES.

### ENGLISH ANNIHILATOR.

1 pint alcohol 1      1 ounce tincture lobelia 4  
1 ounce camphor gum 2      1 ounce tincture arnica 5  
1 ounce oil organum 3      1 ounce tincture iodine 6

Put together in the order indicated by the figures at the right. This is excellent for chilblains, lameness, sprains, bruises, etc. B. L. BUTLER, New York City.

### CLEANING FLUID.

1 ounce aqua ammonia       $\frac{1}{2}$  ounce sulphuric ether  
 $\frac{1}{2}$  ounce alcohol       $\frac{1}{8}$  ounce glycerine  
 $\frac{1}{8}$  ounce Castile soap       $\frac{1}{4}$  ounce borax  
(powdered)      1 pint soft water

Use with either brush or sponge to clean woolen goods, rinse out with clean water and it will not injure color or fabric; may be used with equally good effect on cotton and mixed goods.

BELLE L. BUTLER, New York City.

### TIME FOR COOKING SUMMER VEGETABLES.

Greens, dandelions— $1\frac{1}{2}$  hours.  
Greens, spinach—1 hour.  
String-beans—2 hours.  
Green peas—20 minutes.  
Beets—1 to 3 hours.

Turnips—1 hour.  
Squash—1 hour.  
Potatoes— $\frac{1}{2}$  hour.  
Corn— $\frac{1}{3}$  hour.  
Asparagus— $\frac{1}{3}$  hour.

This applies to young and fresh vegetables.

#### TIME FOR COOKING WINTER VEGETABLES.

Squash—1 hour.  
Potatoes, white— $\frac{1}{2}$  hour.  
Potatoes, baked—1 hour.  
Sweet potatoes— $\frac{3}{4}$  hour.  
Sweet potatoes, baked—1 hour.  
Turnips—1 to 2 hours.  
Beets— $3\frac{1}{2}$  hours.  
Parsnips—1 hour.  
Carrots— $1\frac{1}{2}$  hours.  
Cabbage—3 hours.

#### TABLE OF EQUIVALENTS.

A speck makes  $\frac{1}{4}$  salt-spoonful.  
Four salt-spoonfuls make 1 teaspoonful.  
Three teaspoonfuls make 1 tablespoonful.  
Two gills make 1 cupful.  
One cup contains 8 ounces of liquid.  
One tablespoonful butter makes 1 ounce.  
One tablespoonful granulated sugar makes 1 ounce.  
One heaped tablespoonful powdered sugar makes 1 ounce.  
One tablespoonful flour makes  $\frac{1}{2}$  ounce.  
Two tablespoonfuls ground spice make 1 ounce.  
Five nutmegs make 1 ounce.  
One quart sifted pastry flour makes 1 pound.  
One scant pint granulated sugar makes 1 pound.  
One pint butter makes 1 pound.  
One pint rice makes 1 pound.  
One cupful corn meal makes 6 ounces.  
One cupful stemmed raisins makes 6 ounces.  
One cupful cleaned currants makes 6 ounces.

## *A Receipt for Cooking Husbands*

*So as to make them tender and good.*

A good many husbands are spoiled by mismanagement. Some women go about as if their husbands were bladders and blow them up. Others keep them constantly in hot water, others let them freeze by their carelessness and indifference. Some keep them in a stew by irritating ways and words; others roast them. Some keep them in a pickle all their lives. It cannot be supposed that any husband will be tender and good managed in this way, but they are really delicious when properly treated. In selecting your husband, you should not be guided by the silvery appearance as in buying mackerel, nor by the golden tint as if you wanted salmon. Be sure to select for yourself, as tastes differ. Do not go to market for him, as the best are always brought to your door. It is far better to have none, unless you will patiently learn how to cook for him. A preserving kettle of the finest porcelain is best, but if you have nothing but an earthenware nappy, it will do with care. See that the linen in which you wrap him is nicely washed and mended with the required number of buttons and strings nicely sewed on. Tie him in the kettle by a strong silk cord called comfort, as the one called duty is apt to be weak. They are apt to fly out of the kettle, and be burned and crusty on the edges, since like crabs and lobsters, you have to cook them alive. Make a steady fire out of love, neatness and cheerfulness. Keep him as near this as seems to agree with him. If he sputters and fizzes do not be anxious, some husbands do this until they are quite done. Add a little sugar in the form of what confectioners call kisses, but no pepper or vinegar on any account. A little spice improves them, but it must be used with judgement. Do not stick any sharp instrument into him to see if he is becoming tender. Stir him gently, watch the while lest he lie too flat and close to the kettle, and so become useless. You cannot fail of knowing when he is done. If thus treated you will find him very digestible, agreeing nicely with you and the children, and he will keep as long as you want, unless you become careless and set him in too cool a place.



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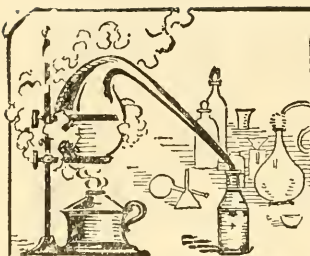
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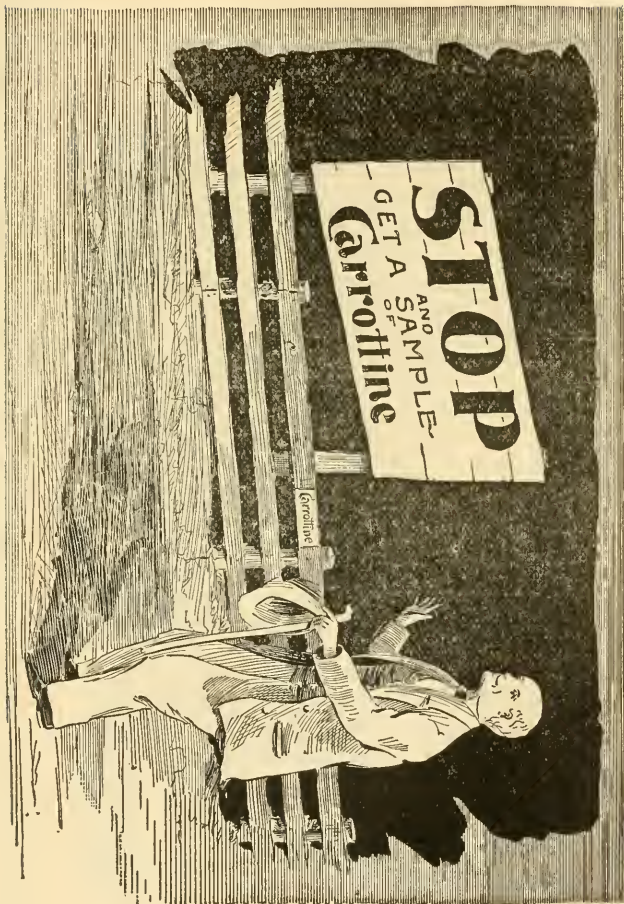
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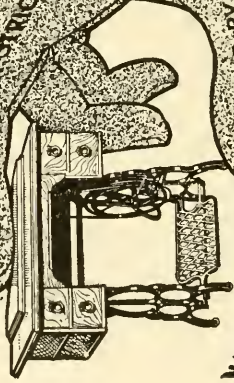
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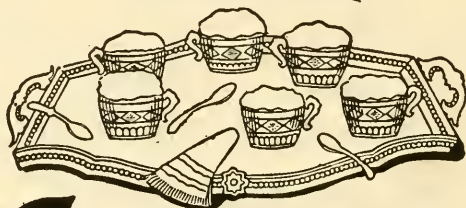
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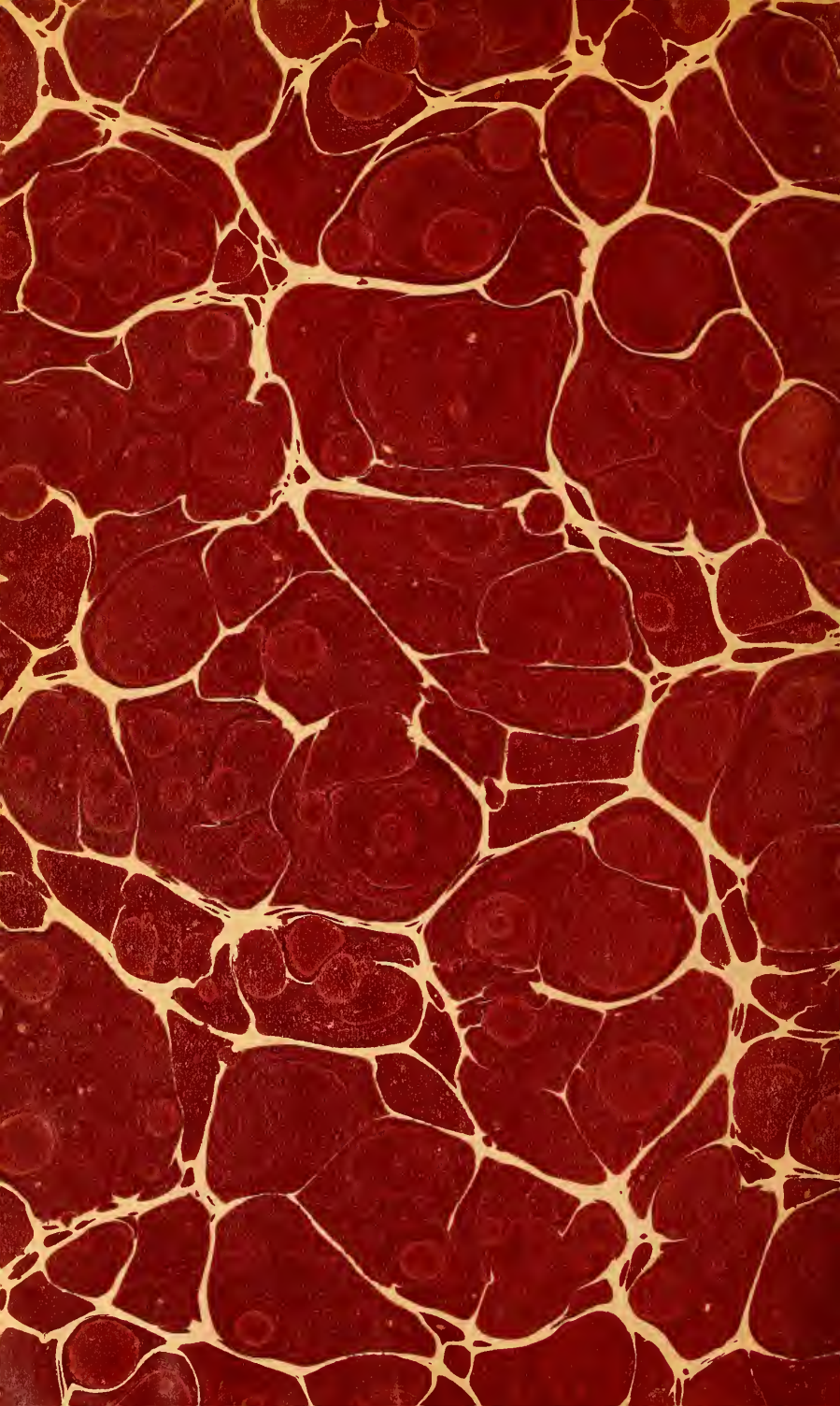


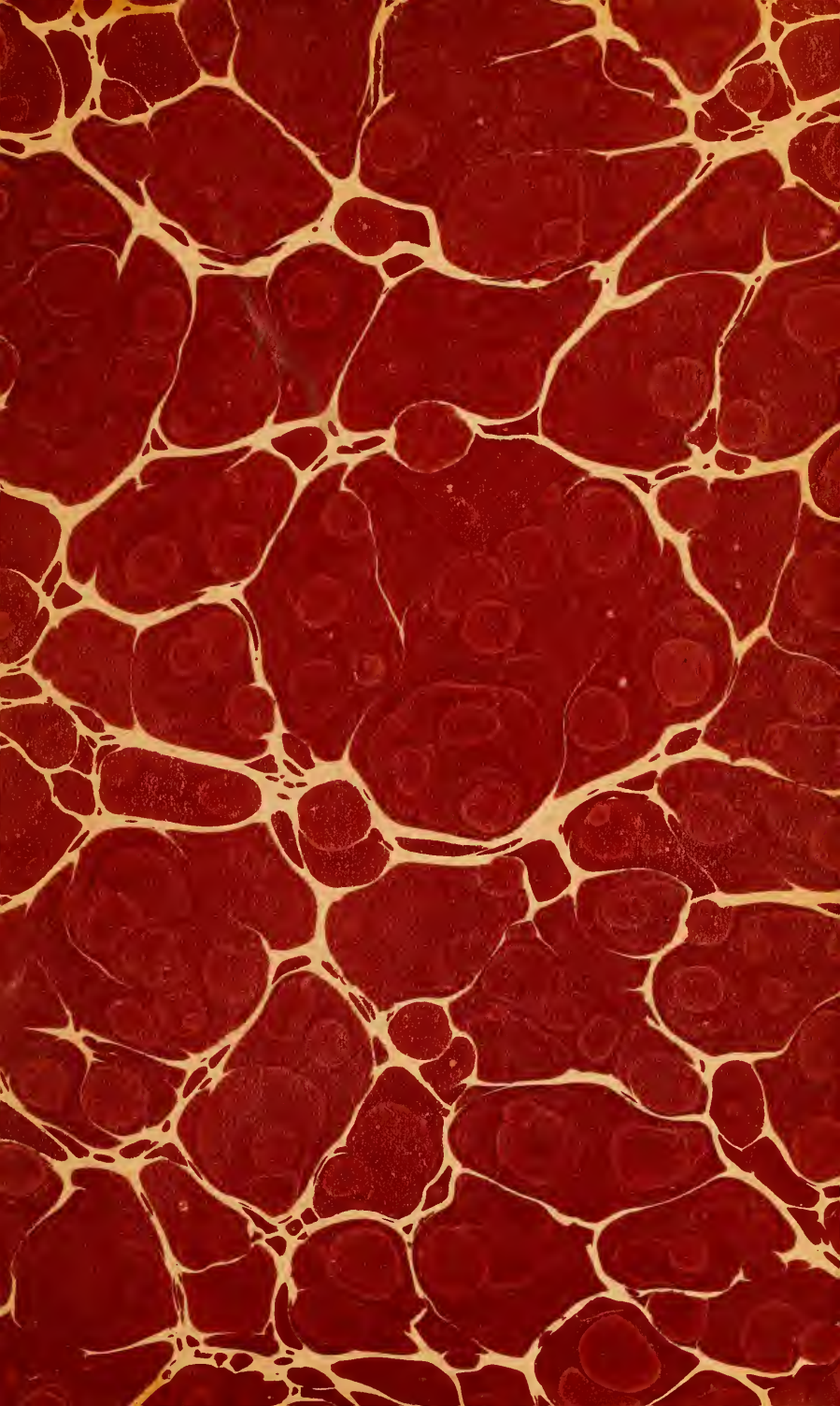






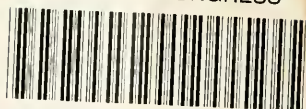








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